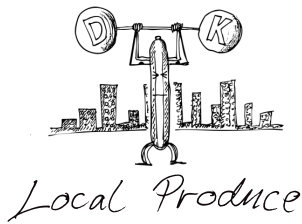


A LA CARTE



BUSINESS LUNCH

Two courses + a filling side **350**

Cold green pea soup seasoned with long pepper, topped with crémant and whipped cream

Pork steak with sauce Choron and pommes pailles

Entré

"Escargots à la bourguignonne" **125**

A Danish interpretation of the French classic. Danish whelks from the sea, gratinated with airy garlic butter, croutons, and plenty of herbs.

Scallop **175**

Cured scallop with fresh peas, pea oil. Broken gel with burnt lemon, topped with fresh herbs and Baerii caviar from Antonius.

Bouillabaisse **165**

Fish soup made with mussels, lobster, and the catch of the day, seasoned with Pernod and saffron. Served with grilled sourdough bread and rouille.

Crème Ninon **145**

Cold green pea soup seasoned with long pepper, topped with Cremant d'Alsace and whipped cream

Main Courses

Pork steak **295**

Organic pork steak with variations of onion, spinach, pommes pailles, sauce choron, and coastal herbs.

Poisson du jour **255**

Today's fish fried on a croutons. Served with fresh raspberries, confit leeks, and beurre blanc.

Cauliflower **215**

Variation of cauliflower with creamy bean purée, smoked almonds, lemon, browned and truffle.

DESSERT

Cheese **3 pcs. – 165**

Large selection from our cheese trolley of Danish and European cheeses, served with two kinds of compote and crispbread.

+45 pr. extra piece

Danish strawberries **105**

Strawberries with kefir cream, crystallized white chocolate, and strawberry and rosehip sorbet

Crème Brûlée **95**

Made with tonka beans, served with strawberries marinated in Cointreau and sorbet.

Petit fours **pr. stk. 35**

Today's selection of filled chocolates and homemade pastries.

