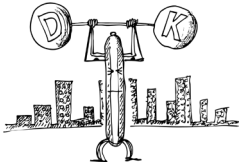


A LA CARTE



Lokale Råvarer

BUSINESS LUNCH

Two courses + a filling side

350

Vol-au-vent crispy puff pastry filled with a fricassee of mushrooms from Funga Farm and a selection of grilled cabbage.

Dry-aged pork with pickled chanterelles, corn and hazelnuts

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.

Vol-au-vent

165

Crispy puff pastry filled with a fricassee of mushrooms from Funga Farm and a selection of grilled cabbage.

Sephia

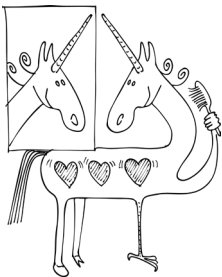
165

Cuttlefish sliced like fettuccine, served in a creamy vadouvan sauce with pickled green strawberries.

Creame Ninon

145

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



Dyrevelsfond

Main Courses

Venison

275

Venison from Dyrehaven in Klampenborg (the cut may vary), served with pickled chanterelles, blackberries and juniper sauce.

Poisson du jour

255

Fish of the day roasted on a crouton, served with pickled redcurrants, confit leeks and rosehip beurre blanc.

Otto

215

Sunflower seeds and barley otto, served with pickled vegetables, wild garlic capers, chive oil and Lihmskov cheese.

DESSERT

Cheese trolley

3 pcs. – 165
+45 pr. extra piece

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

Blueberries

105

Pickled wild Swedish blueberries with white chocolate and liquorice ganache.

Crème Brûlée

95

Made with tonka beans, served with a strawberry and rosehip sorbet.

Petit fours

pr. stk. 35

Today's selection of filled chocolates and homemade pastries.



60 - 90% økologi