

MENU

SNACKS

Tapioca 45
Crispy tapioca chip with herb mayonnaise and onion powder.

Gougère 45
Choux pastry filled with Thybo cheese cream and Old Bastard ham from Trolldgaarden.

Croquette 45
Croquette of confit duck leg with blackberry glaze.

Oyster 55
Oyster served with today's garnish (please ask your waiter for details).

Caviar 350
30g. Baerii Caviar from Antonius served with chives, crème fraiche and waffles



CHEF'S CHOICE

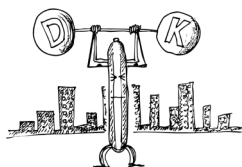
A composed menu featuring selected dishes from the kitchen, created around seasonal Danish ingredients and our interpretation of the classic French brasserie. It is all about the balance between elegance and immediacy - precise craftsmanship, generous flavors, and a relaxed atmosphere around the table. The menu changes from day to day depending on the season, available ingredients, and the kitchen's inspiration.

3 Courses 450

5 Courses 599

The entire experience 1.400
3 snacks, 5 courses, cheese trolley & petit fours
Served with Champagne and the sommelier's wine pairing.

A LA CARTE



Local Produce

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.

Crème Ninon

145

Chilled pea soup seasoned with long pepper, topped with sparkling wine and whipped cream.

Sephia

165

"Pasta" made from Danish squid served in a creamy vadouvan sauce with pickled green strawberries.

Main Courses

"Côte de Øf" (minimum 2 guests)

pr. person 395

Aged black-spotted pork from Troldegaarden, roasted on the bone. Served with crispy potatoes, green salad and sauce Choron.

Poisson du Jour

255

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

Venison

275

Roasted venison from Dyrehaven in Klampenborg - the cut varying according to availability. Served with pickled chanterelles, blackberries and juniper sauce.

Otto

215

Otto made with sunflower seeds and barley, served with pickled vegetables, wild garlic capers, chive oil and Lihmskov cheese.

DESSERT

Cheese trolley

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

All cheeses on the trolley - 295

Blueberry

115

Pickled Swedish blueberries with white chocolate and liquorice ganache.

Crème Brûlée

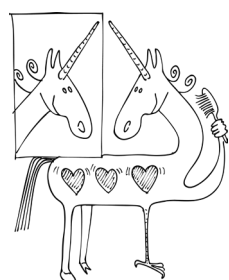
95

Made with tonka bean and served with strawberry and rose sorbet.

Petit fours

pr. piece 35

Today's selection of filled chocolates and homemade pastries.



Animal welfare

