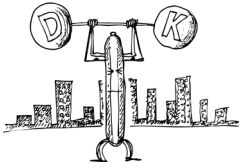


A LA CARTE



Local Produce

BUSINESS LUNCH

Two courses + a filling side

350

Beetroot tartare with goat's cheese and mustard.

Venison with endive salad, fermented blackberry and long pepper sauce.

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.

Beetroot Tartare

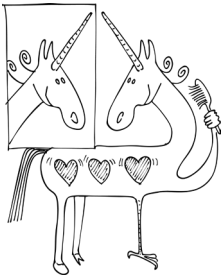
165

"Tartare" of dehydrated beetroot, served on a base of goat's cheese cream from Tebstrup, with pickled mustard seeds, wild garlic capers and Baerii caviar.

Sephia

165

"Pasta" made from Danish squid served in a creamy sauce with salted celeriac and mushroom teriyaki sauce.



Main Courses

Poisson du Jour

255

Fish of the day, roasted on crouton.

Served with pickled lingonberries, Swiss chard and rosehip beurre blanc.

Venison

275

Roasted venison from Dyrehaven in Klampenborg - the cut varying according to availability. Served with endive salad, fermented blackberry and long pepper sauce.

Rösti

215

Potato and celeriac rösti with Gammel Knas cream and dried egg yolk.

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

Vanilla & Walnut

115

Creamy vanilla ice cream with roasted walnuts, extra virgin olive oil and caviar.

Crème Brûlée

95

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

Petit fours

pr. pcs. 35

Today's selection of filled chocolates and homemade pastries.



60 - 90% Organic