

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.

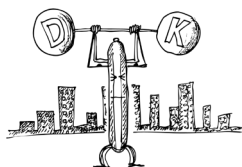
3 Courses 450

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.

Please note that the set menu must be chosen by the entire table.

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.

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.

Hiramasa

185

Lightly cured Danish-farmed hiramasa, with caramelised gooseberries, fresh horseradish and a vinaigrette made with fermented white asparagus.

Sephia

165

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

Main Courses

"Côte de Øf" (minimum 2 guests)

pr. person 425

Aged black-spotted pork from Trolldgaarden, 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 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 trolley

3 pcs. - 135

Large selection from our cheese trolley of Danish and European cheeses, +45 pr. extra piece
served with two kinds of compote and crispbread. **All cheeses on the trolley - 295**

Vanilla & Walnut

115

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

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.

