MENU

SNACKS

Beetroot **45**
Croustade with beetroot tartare and wild garlic capers.

Chicken Liver **45**
Crispy pani puri filled with chicken liver.

Lobster **55**
Crispy toast with lobster ballotine.



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**

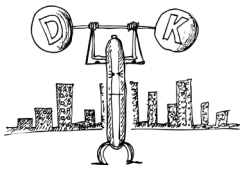
5 Courses **599**

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.

BY
LOCA
EVERY MEAL MATTERS

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.

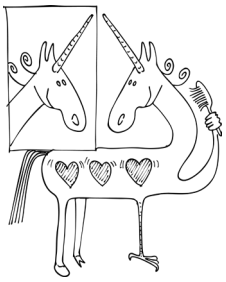
Smoked Trout from Ådal **165**
Smoked trout ballotine with dill, fennel salad, pink peppercorn and coriander seed vinaigrette.

Venison Carpaccio **185**
Venison carpaccio, porcini mushroom mayonnaise with juniper, croutons and blackcurrants.

Leek Terrine **165**
Terrine of confit leek, leek mayonnaise, crispy onions and onion blossoms.

Main Courses

"Côte de Øf" *(minimum 2 guests)* pr. person **425**
Aged black-spotted pork from Troldgaarden, roasted on the bone.
Served with pommes fondant, green salad and truffle sauce.



Animal welfare

Monkfish **255**
Pan-fried monkfish, creamy pearl barley, spinach, black cabbage and shellfish sauce.

Organic Duck from Varde Ådal **275**
Pan-fried duck breast, tartlet with confit duck leg, red pointed cabbage and duck sauce with prunes.

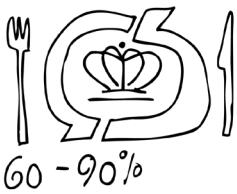
Rösti **215**
Potato and celeriac rösti with toasted hazelnuts, dried egg yolk and truffle sauce.

DESSERT

Cheese trolley **3 pcs. - 135**
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

"Rice Pudding" **115**
Light rice foam, sea buckthorn and cocoa tuile.

Parfait **95**
Chocolate parfait, pickled cherries and crystallized chocolate.



60 - 90%

Petit fours pr. piece **35**
Today's selection of filled chocolates and homemade pastries.