

LUNCH

Chef's Lunch Menu (min. 2 persons)

Starter & Main course 250,- ea.

Add dessert 295,- ea.

FISH CANS from ORTIZ served w/ lemon, bread & piquillo peppers

Anchovies 75,-

Bonito del Norte Tuna 75,-

Sardines 75,-

Mussels Escabeche 85,-

Pulpo 75,-

SNACKS

'LE GALL'- OYSTERS w/ chili-honey vinaigrette 45,- ea.

3/6/12 OYSTER S – 130,-/ 250,-/ 480,-

Add-on Sterlet caviar, 15g 150,-

PEARL BARLEY CHIPS w/ hummus 55,-

FALAFEL w/ coriander yoghurt 65,-

SMALL DISHES

(WE RECOMMEND 1-2 SMALL DISHES PR. PERSON)

BURRATA w/ black garlic, basil puree & grilled squash 120,-

SMOKED SALMON TARTAR w/ smoked cheese, radish & ryebread crumble 125,-

TART w/ goat cheese, tomato, red onion, bacon, frisee, walnuts & honey vinaigrette 115,-

PATE EN CROUTE w/ pigeon, morel, pistachio & bitter salad 140,-

FOIS GRAS w/ pickled black currants, hazelnut & Madeira 165,-

HAND CUT BEEF TARTARE w/ 65° egg yolk, horseradish, apple, cilantro & rice chips 125,-

GRILLED GRAMBOGÅRD PORK BELLY w/ BBQ-sauce, leek & garlic 125,-

DESSERT

RØDGRØD MED FLØDE 95,-

FLØDEBOLLE from Mark Hermann 35,- ea.

CHEESE

Danish cheeses from Arla Unika – 45,- ea.

Rød Løber (Red)

Ask (Smoked White)

Gnalling (Red/White)

Drunken Dog (Red, White Blue & Whisky)

2,3 or 4 cheeses – 88,-/ 125,-/ 175,-

WATER: Sparkling or still. Unlimited refill 25,- pr. p

Please note that we accept a maximum of 4 card payments for each group.

Payment with credit cards will be subject to a credit card fee.

If you have any allergies, please inform your waiter

FROKOST

Chef's Frokost Menu (min. 2 personer)

Forretter & Hovedretter 250,- ea.

Tilføj dessert 295,- ea.

FISKEKDELIKATESSESSER fra ORTIZ serveret m/ citron, brød & piquillopeber

Ansjoser 75,-

Bonito-Tun 75,-

Sardiner 75,-

Muslinger i Escabeche 85,-

Pulpo 75,-

SNACKS

'LE GALL'-ØSTERS m/ chili-honing vinaigrette 45,- pr. stk.

3/6/12 ØSTERS – 130,-/ 250,-/ 480,-

Tilkøb Sterlet caviar, 15g 150,-

PERLEBYG CHIPS m/ hummus 55,-

FALAFEL m/ koriander yoghurt 65,-

SMÅ RETTER

(VI ANBEFALER 1-2 SMÅ RETTER PR. PERSON)

BURRATA m/ sort hvidløg, basilikumpure & grillet squash 120,-

KOLDRØGET LAKSE TARTAR m/ rygeostcreme, radiser & rugbrøds crumble 125,-

TÆRTE m/ gedeost, tomat, rødløg, bacon, frisee, valnødder & honningvinaigrette

PATE EN CROUTE m/ Skovdue, morkler, pistacie & bitter salat 140,-

FOIE GRAS m/ syltet solbær, hasselnød & Madeira 165,-

HÅNDSKÅRET OKSE TATAR m/ 65° æggeblomme, pepperod, æble, koriander & ris chips 125,-

GRILLET GRAMBOGÅRD SVINEBRYST m/ BBQ sauce, porre & hvidløg 125,-

DESSERT

RØDGRØD MED FLØDE 95,-

FLØDEBOLLE fra Mark Hermann 35,- pr. stk.

OST

Danske oste fra Arla Unika – 45,- pr. stk.

Rød Løber (Rødsimmel)

Ask (Røget Hvid)

Gnalling (Rød/Hvid)

Drunken Dog (Rød, Hvid, Blå & Whisky)

2, 3 eller 4 oste – 88,-/ 125,-/ 175,-

VAND: Med eller uden brus. Ubegrænset opfyldning. 25,- Pr. Person

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