

DINNER

Saturday the 18th of September

"PATÉ-EXPERIENCE" 9 DISHES IN 3 SERVINGS

Sharing menu chosen by our chefs - pr. pers. 385,-

(Must be ordered by the entire table/min. 2 persons)

Add 3 glasses of wine, chosen by our waiters 315,-

SNACKS

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

3/6/12 OYSTERS – 130/250/480,-

ADD ON STERLET CAVIAR 15g 150,-

TAPIOCA CHIPS w/ holiday dip 55,-

FRIED PADRONES w/ parsley, shallots & Gammelknas 55,-

SMALL DISHES

(WE RECOMMEND 2-3 SMALL DISHES PR. PERSON)

GREENS

BURRATA w/ fermented black garlic, zucchini & croutons 135,-

GRILLED CORN w/ brown butter, smoked paprika & smoked Vesterhavs cheese 125,-

RISOTTO w/ truffle & mushrooms 110,-

FISH

CEVICHE OF HAKE w/ piment, apple, coriander & chili 130,-

PAN-FRIED SCALLOPS w/ buttermilk, celeriac & chive oil 130,-

PAN-FRIED PULPO w/ piment cream, coriander yoghurt, potato chips & crispy pork 155,-

BAKED HALIBUT w/ spinach puree, kale & fish fume 150,-

MEAT

HAND CUT BEEF TARTARE w/ 65° egg yolk, horseradish, cress, pepper & grilled beets 125,-

PATE EN CROUTE w/ guinea fowl, morels, pistachio, cognac & bitter salad 140,-

FOIE GRAS w/ pickled blackcurrants & toasted bread 155,-

PAN FRIED CHICKEN w/ basquaise, tomato & blanquette sauce 135,-

FLATIRON STEAK w/ lime, spring onion, soya, coriander & chili 185,-

BURNING LOVE w/ potato compote, mustard seeds, pork belly, chive oil, beetroot, onion & herbs 135,-

SHARING DISH FOR 2 PERSONS

PORTERHOUSE STEAK w/ potato compote, truffle sauce & salad 500,-

Allow 20 min. preparation time

SIDE ORDERS

ROASTED CAULIFLOWER w/ hummus & coriander 65,-

GREEN SALAD 40,-

WATER: Still or sparkling. Unlimited refill. 25,- Pr. Person

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.

AFTENMENU

Lørdag d. 18. september

“PATÉ EXPERIENCE” 9 RETTER I 3 SEVERINGER

Delemenu udvalgt af vores kokke - pr. pers. 385,-

(Skal bestilles af hele bordet/min. 2 personer)

Tilføj 3 glas vin, udvalgt af vores tjenere 315,-

SNACKS

'LE GALL' ØSTERS m/ chili & honningvinaigrette 45,- pr. stk.

3/6/12 ØSTERS – 130/250/480,-

TILKØB STERLET CAVIAR 15g 150,-

TAPIOCA CHIPS m/ holiday dip 55,-

STEGTE PADRONES m/ persille, skalotteløg & Gammelknas 55,-

SMÅ RETTER

(VI ANBEFALER 2-3 SMÅ RETTER PR. PERSON)

GRØNT

BURRATA m/ fermenteret sort hvidløg, zucchini & croutons 135,-

GRILLET MAJS m/ brunet smør, røget paprika, & røget Vesterhavssost 125,-

RISOTTO m/ trøffel & svampe 110,-

FISK

CEVICHE AF KULMULE m/ piment, æble, koriander & chili

PANDESTEGT KAMMUSLINGER w/ kærnemælk, selleri & purløg olie 130,-

STEGT PULPO m/ piment creme, koriander yoghurt, kartoffel chips & svinebryst 155,-

OVNBAGT HELLEFLYNDER m/ spinat puree, kål, & fiske fume 150,-

KØD

HÅNSKÅRET OKSETATAR m/ 65° æggeblomme, pepperod, karse, peber & grillet rødbede 125,-

PATE EN CROUTE m/ Perlehøne, morels, pistacie, cognac & bitter salat 140,-

FOIE GRAS m/ syltet solbær & ristet brød 155,-

STEGT KYLLING m/ basquaise, tomat & blanquette sauce 135,-

FLATIRON STEAK m/ lime, forårsløg, soya, koriander & chili 185,-

BRÆNDENED KÆRLIGHED m/ kartoffel kompot, sennepskorn, svinebryst, purløg, rødbeder, løg & urter 135,-

DELERETTER TIL 2 PERSONER

PORTERHOUSE STEAK m/ kartoffel kompot, trøffel & salat 500,-

Tillad 30 min. forberedelsestid

TILBEHØR

OVNBAGTE BLOMKÅL m/ hummus & koriander 65,-

GRØN SALAT 40,-

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

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If you have any allergies, please inform your waiter.