

# DINNER

Saturday the 5<sup>th</sup> of June

## "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

'OSTRA REGAL'- OYSTERS w/ chili honey vinaigrette 45,- ea

3/6/12 OYSTERS – 130/250/480

FRIED PADRONES w/ parsley, lemon zest & gammelknas 55,-

PEARL BARLEY CHIPS w/ hummus 55,-

FALAFEL w/ coriander yoghurt 65,-

## SMALL DISHES

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

### FISH

PAN-FRIED PLAICE w/ asparagus, Danish new potatoes & sauce mousseline 165,-

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

BALLOTINE OF COD w/ fermented garlic, kefir & charred chives 120,-

GRILLED LANGOUSTINES w/ burnt lemon & aioli 150,-

### GREENS

BURRATA w/ heritage tomatoes, fresh chilli & ramson flower 130,-

PAN-FRIED CABBAGE w/ butter, thyme, lemon & vesterhavost 125,-

RISOTTO w/ green asparagus, fresh peas, parmesan & fresh truffle 115,-

### MEAT

HAND CUT BEEF TARTARE w/ 65° egg yolk, pepper mayo, crouton & tomato powder 125,-

PATE EN CROUTE w/chicken liver, pistachio, cognac & bitter salad 140,-

FRIED CHICKEN w/ truffle, grilled onions & chicken fumé 150,-

BEEF TENDERLOIN w/ carrots, leek & pepper sauce 185,-

## SHARING DISH FOR 2 PERSONS

BEEF WELLINGTON w/ butter glazed spring vegetables & pepper sauce 425,-

Allow 40min. preparation time

## SIDE ORDERS

DANISH NEW POTATOES w/ butter & herbs 85,-

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. 5. juni

## "PATÉ EXPERIENCE" - 9 RETTER I 3 SEVERINGER

Dele menu 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

'OSTRA REGAL'-ØSTERS m/ chili & honning-vinaigrette 45,- pr. stk.

3/6/12 ØSTERS – 130/250/480

STEGT PADRONES m/ persille, citronskal & gammelkna 55,-

PERLEBYG CHIPS m/ hummus 55,-

FALAFEL m/ koriander yoghurt 65,-

## SMÅ RETTER

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

### FISK

STEGT RØDSPÆTTE m/ asparges, nye kartofler & sauce mousseline 165,-

STEGT PULPO m/ piment cream, koriander yoghurt, puffed kartoffel & svinebryst 155,-

TORSK BALLOTINE m/ fermenteret hvidløg, kefir & brændt purløg 130,-

GRILLET JOMFRUHUMMER m/ grillet citron & aioli 150,-

### GRØNT

BURRATA m/ variation af tomater, frisk chilli & ramløgs blomst 130,-

SMØRSTEGT SPIDSKÅL m/ timian, citron & vesterhavost 125,-

RISOTTO m/ asparges, friske ærter, parmesan & frisk trøffel 115,-

### KØD

HÅNSKÅRET OKSE TATAR m/ 65° æggeblomme, peber mayo, crouton & tomato pulver 125,-

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

FRIED CHICKEN m/ trøffel, grillet løg & honse fumé 150,-

OKSEMØRBRAD m/ gulerødder, porre & peber sauce 185,-

## DELERETTER TIL 2 PERSONER

BEEF WELLINGTON m/ smørglaseret nye grøntsager & pebersauce 425,-

Tillad 40 min. Forberedelsestid

## SIDE ORDERS

DANSK NYE KARTOFFLER m/ smør & urter 85,-

GRØN SALAT 40,-

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

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