

## DINNER

### **"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**

'ROUMÉGOUS' OYSTER w/ chili & honey vinaigrette 45,- ea

3/6/12 OYSTERS – 130/250/480,-

FRIED PADRONES w/ parsley, shallot, lemon & Gammelknas 55,-

CRISPY PORK SKIN w/peanut dip & chilli 65,-

TAPIOCA CHIPS w/ holiday dip 55,-

DUCK CROQUETTES w/ truffle & dijonnaise 110,-

### **SMALL DISHES**

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

#### **GREENS & FISH**

BURRATA w/ piperade, basil & almonds 135,-

ROASTED CAULIFLOWER w/ hummus, feta & coriander 85,-

SMOKED SALMON w/ buttermilk, chive oil & fresh herbs 125,-

CEVICHE OF PIKE w/ hazelnut, avocado, chili, coriander, piment & lime 135,-

PAN-FRIED PULPO w/ Basquaise, chorizo & cress 135,-

PAN-FRIED TURBOT w/ fish blanquette, potato & trout roe 160,-

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

GREEN SIDE SALAD 40,-

### **MEAT**

BEEF TARTARE w/ egg yolk cream, chipotle mayo, pickled red onions, & cress 125,-

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

FOIE GRAS TERRINE w/ duck, gooseberry & toasted bread 165,-

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

DUCK VOL-AU-VENT w/ foie gras sauce & pearl onions 140,-

STUFFED QUAIL w/ mushrooms, pomme alumette & chicken fume 135,-

*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

## "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

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

3/6/12 ØSTERS – 130/250/480,-

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

FLÆSKESVÆR m/ peanut dip & chilli 65,-

TAPIOCA CHIPS m/ holiday dip 55,-

ANDEKROKETTER m/ trøffel & dijonnaise 110,-

## SMÅ RETTER

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

### GRØNT & FISK

BURRATA m/ piperade, mandler & basilikum 135,-

STEGT BLOMKÅL m/ hummus, feta & koriander 85,-

RØGET LAKS m/kærnemælk, purløg olie & friske urter 125,-

CEVICHE AF SANDART m/ hasselnød, avocado, chili, koriander, piment & lime 135,-

PANDSTEGT PULPO w/ Basquaise, chorizo & karse 135,-

PANDSTEGT PIGHVAR m/ fiske blanquette, kartofler & ørred rogn 160,-

OVNBAGT KULLER m/ spinat puree, kål & fiskefumé 150,-

GRØN SIDESALAT 40,-

## KØD

OKSETATAR m/ æggecreme, chipotle mayo, syltet rødløg, & karse 125,-

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

FOIE GRAS TERRINE m/ and, stikkelsbær & ristet brød 165,-

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

AND VOL-AU-VENT m/ foie gras sauce & perleløg 140,-

FARSERET VAGTEL m/ svampe, pomme alumette & hønsefumé 135,-

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

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