

DINNER

Sunday the 27th of September

"PATÉ-EXPERIENCE" THREE COURSE MENU

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,-

SMALL DISHES

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

'OSTRA REGAL'- OYSTERS 45,- ea

3/6/12 OYSTERS – 130/250/480

30g BLACK LABEL CAVIAR w/ blinis & crème fraiche 350,-

BURRATA w/ piperade & roasted walnuts 130,-

CEVICHE OF HADDOCK w/ lime, mint & tomato chili salsa 120,-

BEEF TARTARE w/ cornichons, chili, shallots, mustard, chips & cognac 125,-

DUCK PATÉ w/ foie gras, grilled bread, sundried tomatoes & pea sprouts 110,-

BRANDADE CROQUETTES w/ cress mayonnaise 110,-

QUICHE m/ sweetbreads, caramelized onions & Monte Vecchio 155,-

PAN-FRIED PULPO w/ tomato basquise & fried chorizo 130,-

PAN-FRIED SCALLOPS w/ yellow & green zucchini, curry & butter sauce 140,-

BRAISED CAULIFLOWER w/ hummus, feta, and pea sprouts 140,-

½ STUFFED QUAIL w/ porcini mushrooms, pommes allumettes, chicken jus & mustard seeds 135,-

VEAL RIBEYE (180g) w/ kale & sauce chorón 155,-

PORK CHEEKS w/ grilled onions, jus & chives oil 135,-

SHARING DISH

(for two persons, minimum 40 mins preparation time)

SLOW COOKED PORK SHANK w/ potato compote & green salad 325,-

SIDE ORDERS

POTATO COMPOTE w/ herbs 45,-

PIMIENTOS DE PADRON w/ aged Havarti cheese 45,-

GREEN SALAD 40,-

AIOLI 15,-

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

Søndag d. 27. september

“PATÉ EXPERIENCE” TRE RETTERS MENU

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,-

SMÅ RETTER

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

'OSTRA REGAL'-ØSTERS 45,- pr. stk.

3/6/12 ØSTERS – 130/250/480

30g BLACK LABEL CAVIAR m/ blinis & crème fraîche 350,-

BURRATA m/ piperade & ristede valnødder 130,-

CEVICHE AF KULLER m/ lime, mynte & tomat chili salsa 120,-

RØRT TARTAR m/ cornichon, chili, skalotteløg, grov sennep, chips & cognac 125,-

ANDEPATÉ m/ foie gras, grillet brød, soltørrede tomater & ærteskud 110,-

BRANDADE-KROKETTER m/ karse-mayonnaise 110,-

TÆRTE m/ brisler, karamelliserede løg & Monte Vecchio 155,-

PANDESTEGT BLÆKSPRUTTE m/tomat-basquiase & stegt chorizo 130,-

PANDESTEGTE KAMMUSLINGER m/ gul & grøn zucchini, karry & smørsauce 140,-

STEGT BLOMKÅL m/ hummus, feta, og ærteskud 140,-

½ FYLDT VAGTEL m/ Karl Johan svampe, hønsebouillon, pommes allumettes & sennepsfrø 135,-

KALVE-RIBEYE m/ grønkål & sauce chorón 155,-

SVINEKÆBER m/ grillede løg, skysauce & purløgsolie 135,-

DELERETTER

(til 2 personer, minimum 40 mins preparation time)

SVINESKANK m/ kartoffel-kompot & grøn salat 325,-

TILBEHØR

KARTOFFEL KOMPOT m/ krydderurter 45,-

PIMIENTOS DE PADRON m/ modnet Havarti ost 45,-

GRØN SALAT 40,-

AIOLI 15,-

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

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