

Are you Epicurious?

Ti retter fordelt på syv serveringer.
Den komplette kulinariske rejse gennem vores køkken
– serveret i et tempo, der lader aftenen udfolde sig.

Ten dishes across seven servings.
The complete culinary journey through our kitchen
– served at a pace that lets the evening unfold.

1200/person

KAVIARI CAVIAR

Serveres med tilbehør. Spørg efter ugens caviar.
Served with condiments. Ask for the caviar of the week.

Caviar “bump” - 5 gram	165
Caviar på retten - 10 gram	250
<i>Caviar on dish</i>	
Caviar - 10 / 30 gram	250 / 700
Caviar - 100 gram	2250

SNACKS

Troffel-gougères (2 stk)	105
<i>Truffle gougères (2 pcs)</i>	
Tempura-Enoki (2 stk)	85
<i>Tempura-enokis (2 pcs)</i>	
Tarte Flambée-kroketter (2 stk)	95
<i>Tarte flambée croquette (2 pcs)</i>	
Hummer croissant	185
<i>Lobster croissant</i>	
Wagyu-tartar (2 stk)	105
<i>Wagyu tataré (2 pcs)</i>	
Foie gras-toast (2 stk)	125
<i>Foie gras toast (2 pcs)</i>	
Löjrom-tærter (2 stk)	120
<i>Löjrum-tarts (2 pcs)</i>	

MINDRE RETTER (Small plates)

Blæksprutte, ærter og skovmærke	175
<i>Squid, peas and woodruff</i>	
Blomkål, havtorn og hjertemuslinger	160
<i>Cauliflower, seabuckthorn & cockles</i>	
Makrel, Chartreuse, grøn tomat og shiso	145
<i>Mackerel, chartreuse, green tomato & shiso</i>	
Kartoffel og Kaviari Kristal-caviar	300
<i>Potato & Kaviari Kristal caviar</i>	
Tomatsalat, nektarin og burrata-sorbet	125
<i>Tomato salad, nectarine and burrata sorbet</i>	
Wagyu-carpaccio med ahorneddikedressing	150
<i>Wagyu carpaccio, maple vinegar dressing</i>	

Brød & smør med Voatsiperifery-peber	65
<i>Bread & “Voatsiperifery” pepper butter</i>	

EN SØD AFSLUTNING (Desserts)

Majs, miso og croissant-is	135
<i>Corn, miso, and croissant ice cream</i>	
Piano dessert	180
Petit fours (6 stk)	250
Crème brûlée, caviar og praliné	350
Udvalg af oste	145
<i>Selection of cheeses</i>	

FRA HAVET (From the sea)

Oyster “Le Gris”	
◦ <i>Au naturel</i>	65
◦ <i>Hip rose & vanilla</i>	75
◦ <i>Calamansi & chili</i>	85
◦ <i>Foie gras & yuzu kosho</i>	95
Tun, figen, hvid soja, calamansi & ’nduja	145
<i>Tuna, figs, white soy, calamansi & ’nduja</i>	
Havbars, agurk & solbærolie	125
<i>Sea bass, cucumber & blackcurrant oil</i>	
Norsk kongekrabbe	285
<i>Norwegian king crab</i>	
Sélection de la mer	700
<i>Et udvalg af det bedste fra havet.</i>	
<i>Sammensat af køkkenet efter dagens fangst.</i>	
<i>A selection of the best from the sea.</i>	
<i>Curated by the kitchen according to the catch of the day.</i>	

HOVEDRETTER (Mains)

Havtaske-pithivier med Albufera-sauce	350
<i>Monkfish pithivier with Albufera sauce</i>	
Tournedoes Rossini	445
<i>Madeira sauce, xo sauce og pomme allumettes</i>	
<i>Tournedos Rossini</i>	
<i>Madeirasauce, XO-sauce and pommes allumettes</i>	
Knoldselleri-pithivier	295
<i>Troffel, kål og svampesauce</i>	
<i>Celeriac Pithivier</i>	
<i>Truffle, cabbage and mushroom sauce</i>	
Hel Fransk Label Rouge-kylling (til deling)	700
<i>Confiteret lår, brioche med kyllingefedt og sæsonens grøntsager</i>	
<i>Labelle Chicken Rouge (to share)</i>	
<i>Confit leg, chicken fat brioche and seasonal vegetables</i>	

Please note that all prices are in Danish kroner (DKK)

Allergies? Please ask your server.

Corporate credit cards and private cards issued outside the EU/EEA are subject to a surcharge, which will appear on your receipt. The surcharge varies depending on card type and issuing country. For American Express, the surcharge applies to all transactions.