

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
Served with accompaniments

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

SNACKS

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

MINDRE RETTER (Small plates)

Blæksprutte, ærter og skovmærke <i>Squid, peas and woodruff</i>	175
Blomkål, havtorn og hjertemuslinger <i>Cauliflower, seabuckthorn & cockles</i>	160
Makrel, Chartreuse, grøn tomat og shiso <i>Mackerel, chartreuse, green tomato & shiso</i>	145
Wagyu-carpaccio med ahorneddikedressing <i>Wagyu carpaccio, maple vinegar dressing</i>	150

FRA HAVET (From the sea)

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

HOVEDRETTER (Mains)

Havtaske-pithivier med Albufera-sauce <i>Monkfish pithivier with Albufera sauce</i>	350
Tournedoes Rossini <i>Madeira sauce, xo sauce og pomme allumettes Tournedos Rossini Madeirasauce, XO-sauce and pommes allumettes</i>	495
Knoldselleri-pithivier <i>Trøffel, kål og svampesauce Celeriac Pithivier Truffle, cabbage and mushroom sauce</i>	295
Hel Fransk Label Rouge-kylling <i>(til deling)</i> <i>Confiteret lår, brioche med kyllingefedt og sæsonens grøntsager Label Rouge Chicken (to share) Confit leg, chicken fat brioche and seasonal vegetables</i>	700

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

EN SØD AFSLUTNING (Desserts)

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

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.