

SNACKS

Smoked and salted almonds	50
Green amfissis olives	60
Fries with aioli	50
Truffle fries with grated west sea cheese	75
Arancini with Nduja Served with grilled herb mayo & parmesan	85
Wind-dried pork & fennel sausage Served with sourdough bread, cornichons & olive oil	105
2 oysters Served with apple vinaigrette & cucumber and herbs	75
6 oysters with lemon & tabasco	195

CAVIAR

*15g Caviar with Blinis, onions and crème
fraiche*

245

STARTER

Scallop Ceviche With sea buckwheat vinaigrette, macadamia gooseberries, mustard & herbs	115
Lobster With lobster bisque, pickled fennel, herb oil fresh tomatoes & herbs	125
French Onion soup Classic french onion soup with sourdough bread & gruyere	105
Beef tartare Served with cornichons, shallots, gherkins, capers pickled pearl onions, chips, fresh egg yolk & cress	135
Eydes carpaccio Grilled carpaccio of dry-aged beef Served with tarragon cream, croutons, palm kale & herbs	125

MAINS

Grilled Venison With herb cream, mushrooms, celeriac, pomme anna & aromatic sauce with morels and mustards seeds	285
Whole Roasted Plaice Served with grilled lemon, parsley, seasonal vegetables new potatoes and butter sauce	295
Ribeye steak (250g) With slow-roasted tomatoes, rustic fries & freshly whipped Béarnaise sauce	375
Beef tartare Served with cornichons, shallots, picked gherkins, capers, pickled pearl onions, chips, fresh egg yolk Served with rustic fries and aioli	225
Homemade pasta Fettuccini with grilled artichoke, slow-roasted tomatoes zucchini, cabbage, white wine sauce & parmesan	225

DESSERTS

Tarte Au Caramel Pie with caramel, yuzu ganache & chocolate	105
Cocoa Sablé With creme fraiche ganache, blackberry sorbet & malt	105
Eydes petit four 5 types of homemade petit fours - perfect with coffee	115
Cherry blue & pears Blue cheese with cherris on butter-fried rye bread, with pear compote, toasted hazelnuts & herbs	135

DISHES FOR THE KIDS

Eydes kids burger 125
In brioche bun, with crispy chicken,
cucumber, tomato, fries, ketchup & mayonaise.

Pan-fried plaice fillet 120
With fresh greens, lemon, fries
& remoulade.

Fried crispy chicken filét 105
With fresh greens, fries & ketchup

DRAFT & BOTTLED BEER

Grøn Tuborg øko 4,6%, 0.40 L 59

Tuborg Classic 4,6%, 0.40 L 65

Kronenbourg Blanc 1664, 5,0%, 0.50 L 75

Grimbergen Double, 6,5%, 0.5L 75

Grimbergen Blonde 6,7% 0.50 L 75

Brooklyn Pulp Art Hazy IPA 6% 69
0.40 L

Brooklyn Special Effects Hoppy 45
Lager, 0,4% 0,33 L

Carlsberg Nordic, 0,0% 0,33 L 45

SOFT DRINKS

Soda 0.4 L 59
Choose between: Coca Cola, Coca Cola Zero, Fanta,
Sprite Zero & Lemon.

Naturfrisk - organic soda from Ørbæk 40
Choose from: Orange, raspberry or elderflower.

Juice from Antons in Juelsminde 40
Choose from: Apple, elderflower, blackcurrant
or rhubarb.

Thoreau water ad libitum per person 35
Still or sparkling.

COFFEE & TEA

Coffee per person 38
With 1 refill.

Americano 45

Espresso 45

Cappuccino 60

Cafe latte 60

Ice coffee 65

Sirup 10
Hazelnut, vanilla or caramel.

Ronnefeldt te
Ask your waiter for the selection. 40

Chai latte 60

**Hot chocolate with
whipped cream** 60

Handmade chocolate 40 kr.
made by our own Chokolatier