

A Complimentary Serving To Wake Up Your Palate
New Green Peas With Smoked Celeriac Cream & Supreme Beluga-Sterlet Caviar
&
Bread Ménage Á Trois With House Made Fromage Frais & Fruity Olive Oil

Starters

White Asparagus
Steamed White Asparagus, Cream, Wild Water Cress & Black Winter Truffle
395,-DKK

Quenelles
Steamed Quenelles Of Langoustine With Mascarpone Sauce & Baerii Caviar
395,-DKK

Soupe De Homard En Croûte
Cream Soup Of Black Lobster & Cognac Baked Under Pâte Feuilletée. Served With Double Creme Fraiche
395,-DKK

Tortellini In Brodo
Small Pastas Filled With Duck & Foie Gras. Served With Parmigiano Reggiano & Boullion On Roasted Duck
375,-DKK

Main Courses

Warm Black Lobster Salad
Black Lobster In Sauce Meursault With Light Bitter Spring Salads & Crispy Sage
495,-DKK

Pigeon Sarcophage
Pigeon & Foie Gras In Pâte Feuilletée With Citrus Curd
Heart & Liver On Toast Served A Part With Charlotte Onion Confiture
495,-DKK

Tournedos Au Poivre
The Best Beef Tenderloin Of Denmark, Glazed In Cognac, Truffle & Green Madagascar Pepper And Served With Potato & Black Winter Truffle Gratin
625,-DKK

Cheese & Desserts

Brie De Meaux Au Truffles Noir

Unpasteurized Cows Milk Cheese With A Core Of Cognac Braised Black Truffles - Served With Flatbread
350,-DKK

Peruvian Chocolate

Coated Mousse & Praliné Ganache With Cacao Crisp & Raw Cacao Sorbet
195,-DKK

Flavours Of Crêpe Suzette

Marcona Almond, Cognac & Orange Ice Cream With Saffron & White Chocolate
160,-DKK

Banana

A Simple Serving Of Ice Cream & Oscietra Selection Caviar
295,-DKK