

# Appetiit

## SNACKS & SMALL FAVORITES

3, 6 or. 9 oysters naturel with vinaigrette, tabasco and lemon | 120 / 210 / 270 DKK

Croquettes of braised beef with piquant mayo | 70 DKK

Grilled squid with lemon and harissa | 140 DKK

Anchovies on focaccia with butter and tomato | 90 DKK

Fried duck hearts with teriyaki sauce and citrus cream | 110 DKK

Grilled green asparagus on burrata with grated bottarga | 110 DKK

Ceviche of fish from the Westcoast of Denmark with blood orange, jalapeño and cashew nuts | 130 DKK

Fried scallops with browned butter sauce and seaweed | 150 DKK

Beef tartare with lime flakes, ponzu mayo, egg creme, pickled onion and lettuce | 160 DKK


Charcuteri with olive tapenade and cornichons | 150 DKK

White wine cooked mussels with lemon, garlic and shallots | 130 DKK

Ravioli with ricotta, bisque and fried langoustine | 170 DKK

## LARGER DISHES

Fried fish from the Westcoast of Denmark with cabbage, new potatoes and white wine sauce | 260 DKK

 Morels stuffed with creamy pearl barley, mushroom sauce and green asparagus | 230 DKK

Steak of ribeye with French fries, bearnaise and vegetables of the day | 320 DKK

Bacon cheeseburger, dry age beef, cheddar, bacon, salsa, piquant mayo and French fries | 200 DKK


## CHEESE & DESSERTS

3 cheeses with sweet and crisp | 120 DKK

Seasonal berries with vanilla ice cream and meringue | 90 DKK

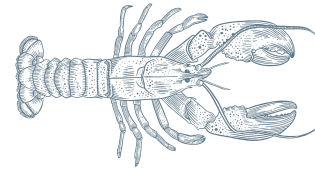
Danish gingerbread with passion fruit and elderflower | 80 DKK

## SALADS

 Tomato salad with burrata, basil, olive oil and pine nuts | 130 DKK

Caesar salad of crispy heart salad, Caesar dressing, pickled onions, croutons and grated Havgus cheese | 130 DKK

Steak salad with green asparagus, piquant mayo and cabbage | 170 DKK



## Seafood platter

Get on board Café Appetiit's large seafood platter and enjoy some of the best the sea has to offer.

Steamed mussels  
Grilled langoustine  
Rosé prawns  
Crab salad  
Oysters

Vinaigrette  
Aioli  
Lemon  
Tabasco  
Focaccia bread with olive oil

Price 525 DKK pr. pers.  
(at min. 2 pers.)

Champagne Carte Blanche, Bernard Remy  
Price glass 150 / 650 DKK

## ADDONS

Focaccia bread with olive oil | 25 DKK  
French fries with aioli | 50 DKK  
Crispy chicken | 80 DKK

BON "APPETIIT"

*In case of allergies, please let your waiter know - all prices are in DKK.*

