

CAFÉ · LOUNGE · BAR



SNACKS

3, 6 or. 9 Wadden Sea oysters naturel with vinaigrette, tabasco and lemon

Caviar with blinis, sour cream, shalotts and chives | 30 gr. 420 DKK

Croquettes of braised beef with piquant mayo | 70 DKK

Prosciutto di Parma crudo – Italien ham salted and matured for 24 months | 90 DKK

Bruschetta with Argentine shrimps, tomatosalsa, dill, aioli and crispy potato | 130 DKK

Scallops with pickled celeriac, saffron sauce and chorizo | 140 DKK

SMALL FAVORITES

Grilled octopus with lemon and harissa | 140 DKK

Beef tartare with fermented pepper, crispy tomato, citrus mayo, egg yolk and pickled ramson | 170 DKK truffle | 80 DKK

Langoustine bisque with baked fish from the Westcoast of Denmark and herb oil | 140 DKK

Ramson risotto with mushroom, white wine and grated "Havgus" | 170 DKK truffle | 80 DKK

ADDONS

Focaccia bread with olive oil | 30 DKK French fries with aioli | 60 DKK Truffle fries – Fries with "Havgus" and truffle | 120 DKK



SALADS

Caesar salad of crispy heart salad, Caesar dressing, Crispy chicken, pickled onions, croutons and grated Havgus cheese | 210 DKK

Steak salad with herbs, asian dressing, cashewnuts, peanuts and sesame cucumber | 210 DKK

Grilled tuna salad with chimichurri, radish, mango, edamame beans and crispy rice | 210 DKK

LARGER DISHES

Tomatoravioli with braised beef cheeks, truffle ricotta, grated "havgus" and mushrooms | 270 DKK

Fish from the Westcoast of Denmark with herb panko, celeriac pure, salt baked celeriac and smoked fish sauce| 270 DKK

White wine steamed mussels with lemon, garlic and shallots | 170 DKK

Steak af ribeye med sauce bearnaise, pommes frites og vegetables | 340 DKK

Bacon cheese burger dry age beef, cheddar, bacon, salsa, pikantmayo og pommes frites | 220 DKK

CHEESE & DESSERTS

3 cheeses with sweet and crisp | 120 DKK

Chocolate mousse with vanilla ice cream, rhum pickled pineapple and caramelized nuts | 90 DKK

Apples with crispy marzipan, vanilla cream, passionfruit and wood sorrel | 90 DKK