

5 retters smagsprøvemenu (min. 2 couverter):

5 course sample menu (min. 2 persons):

Torvets fisk med dampet porre, stegte beder og mild skaldyrssauce

Fish of the day with steamed leek, fried beets and a mild shellfish sauce

Braiseret svinekæbe på rodfrugtpuré med syltede rosenkålsblade

Braised pork jaw on root vegetable purée and marinated brussels sprout leaves

Rosastegt honningglaceret berberi andebryst, bagt kartoffelmos med timian, savoykål, østershatte og portvinssauce

Honey glazed breast of berberi duck, baked mash with thyme, savoy cabbage, oyster mushrooms and port wine sauce

3 slags danske ost med kvædekompot og knækbrød

3 kinds of cheese with quince compote and crackers

Marmoreret chokolademousse af mørk, hvid og guldchokolade, mazarintoppe og marinerede bær

Marbled chocolate mousse of dark, white and gold chocolate, mazarine tops and marinated berries **495,-**

Tilpasset vinmenu (5 glas) min. 2 couverter.

Tailored wine menu (5 servings) min. 2 persons. **395,-**

Forretter:

Starters:

Torvets fisk med dampet porre, stegte beder og mild skaldyrssauce

Fish of the day with steamed leek, fried beets and a mild shellfish sauce **120,-**

Braiseret svinekæbe på rodfrugtpuré med syltede rosenkålsblade

Braised pork jaw on root vegetable purée and marinated brussels sprout leaves **98,-**

Krydret rødbedesuppe med smørristet selleri, purløg og creme fraice

Spicy beet root soup with butter fried celery, chives and crème fraîche **79,-**

Hovedretter:

Main Courses

Kalvetykkestegsfilet fyldt med røget cheddar, bagt tomat og frisk oregano. Sesambagt rösti og flødemonteret kalveglace

Rumpsteak of veal stuffed with smoked cheddar, baked tomato and fresh oregano. Rösti baked with sesame and a cream veal glace.

245,-

Rosastegt honningglaceret berberi andebryst, bagt kartoffelmos med timian, savoykål, østershatte og portvinssauce

Honey glazed breast of berberi duck, baked mash with thyme, savoy cabbage, oyster mushrooms and port wine sauce

245,-

Torvets fisk med dampet porre, stegte beder, hvide kartofler og mild skaldyrssauce

Fish of the day with steamed leek, fried beets, white potatoes and a mild shellfish sauce.

245,-

Dessertanretninger:

Desserts:

Æblevariation: sorbet, i karamel og fromage

Variety of apples: sorbet, in caramel and fromage

110,-

Marmoreret chokolademousse af mørk, hvid og guldchokolade, mazarintoppe og marinerede bær

Marbled chocolate mousse of dark, white and gold chocolate, mazarine tops and marinated berries

98,-

4 slags danske oste med kvædekompot og knækbrød

4 kinds of danish cheese with quince compote and crackers

105,-