

Osters & Snacks

Bagte Grønne Oliven Nocellara - serveres lune 55

Hjemmebagt Manitobabrød med hjemmelavet løgsmør 65

Provence style pommes frites med hollandaise & purløg 85

Josephine Østers Au natural med mignonette, tabasco & frisk citron 6 stk. 295 / 12 stk. 595

Sprøde Østers friteret i panko med nam jim sauce & ingefær 3 stk. 165 / 6 stk. 295

Havtaskekæbe nuggets med brændt lime dip & frisk lime 145

Spansk sortfodsskinke & Manchego 175

Gold selection caviar fra Gastro Unika 30g 650

Forretter

Chevre Chaud med blandede salater & vinaigrette 125

Moules Marineré dampede blåmuslinger i hvidvin, krydderurter & smør 165

Rimmet Ørred Sashimi yuzu vinaigrette, puffede ris, æble & glaskålsalat 175

Grøn oliven risotto med grillet artiskokhjerte & parmigiano reggiano 175

Pocherede Hvide Asparges med hollandaise sauce, sprøde brødkrummer & fjordrejer 265

1/2 afkølet Hummer med mayonnaise, grillet citron & hjemmebagt brød 295

Rørt Fransk Tatar på inderlår med sprøde salater & vinaigrette 165

Hovedretter

Bouillabaise med helleflynder blåmuslinger, fennikel, kartofler, hjemmebagt brød & rouille 295

Pandestegt helleflynder med nye løg, grønne ærter, ramsløg & blanquette sauce 365

Hummerlinguine med nduja, tomater, friske basilikum & parmesan 365

Wagyu Cheese Burger serveret med iceberg, tomat, bacon, pickles, friske løg, dijonnaise & pommes frites 225

Duroc gris fra Ladegaard på ben med grillede blommer, tomater & sherrysauce 295

Lammekrone med grønne asparges, kartoffel kroket med skovurter, sort hvidløg & lamme jus 375

Peberbøf på oksemørbrad pommes frites & sprød salat med vinaigrette 395

Grillet Okse Ribeye med chimichuri bearnaise & pommes frites 395

Okse Tomahawk 1.2 kg. 2-3 personer madagascarbebersauce, dijon, broccolini & pommes frites Markedspris

Dessert & Ost

Hjemmelavet is & sorbet vaniljeis 65 - Chokolade 65 - Citronsorbet 60 - Hindbørsorbet 60

Profiteroles med vaniljeis, chokoladesovs & mandler 145 / Danske Jordbær med marengs & hindbørsorbet 145

Ohh Yess Vanilje is, gold selection caviar & olivenolie 175

Ostetallerken med 5 franske oste, hjemmelavet brød, frugtkompot & kiks 165

Oysters & Snacks

Marinated Green Nocellara Olives – served warm 55

Homemade Manitoba Bread with homemade onion butter 65

Provence-Style French Fries with warm hollandaise & chives 85

Josephine Oysters Au Natural with mignonette, Tabasco & fresh lemon 6 pcs. 295 / 12 pcs. 595

Crispy Oysters breaded in panko with nam jim sauce & ginger 3 pcs. 165 / 6 pcs. 295

Monkfish Cheek Nuggets with charred lime dip & fresh lime 145

Pata Negra Spanish pata negra ham & Manchego cheese 175

Gold selection caviar from Gastro Unika 30g 650

Starters

Chevre Chaud with mixed salads & vinaigrette 125

Moules Marinières – steamed blue mussels in white wine, herbs & butter 165

Cured Trout Sashimi with yuzu vinaigrette, puffed rice, apple & kohlrabi salad 175

Green Olive Risotto with grilled artichoke heart & Parmigiano Reggiano 175

Poached White Asparagus with hollandaise sauce, crispy breadcrumbs & fjord shrimp 265

Half Chilled Lobster with mayonnaise, grilled lemon & homemade bread 295

French-Style Beef Tartare (inner thigh cut) with crispy greens & vinaigrette 165

Main Courses

Bouillabaisse with halibut, blue mussels, fennel, potatoes, homemade bread & rouille 295

Pan-Fried Halibut with spring onions, green peas, wild garlic & blanquette sauce 365

Lobster Linguine with nduja, tomatoes, fresh basil & parmesan 365

Wagyu Cheeseburger served with lettuce, tomato, bacon, pickles, fresh onions, dijonnaise & French fries 225

Duroc Pork from Ladegaard on the bone with grilled plums, tomatoes & sherry sauce 295

Rack of Lamb with green asparagus, forest herb potato croquette, black garlic & lamb jus 375

Pepper Steak (Beef Tenderloin) with French fries & crisp salad with vinaigrette 395

Grilled Beef Ribeye with chimichurri, béarnaise & French fries 395

Beef Tomahawk 1.2 kg (for 2–3 people) with Madagascar pepper sauce, Dijon, broccolini & French fries Market Price

Dessert & Cheese

Homemade Ice Cream & Sorbet Vanilla Ice Cream 65 – Chocolate 65 – Lemon Sorbet 60 – Raspberry Sorbet 60

Profiteroles with vanilla ice cream, chocolate sauce & almonds 145 / Danish Strawberries with meringue & raspberry sorbet 145

Ohh Yess Vanilje is, gold selection caviar & olivenolie 175

Cheese Plate with 5 French cheeses, homemade bread, fruit compote & crackers 165