

AFTEN

ARISTO MENU

Ceviche

Torsk - Lime - Engelsk sauce

Avocado

Hytteost - Håndpillede Rejer - Purløgsolie - Spanske Mandler

Sommerbuk

Salt Bagte Beder - Syrnet Fløde - Grøn Olie - Puré af Sortkål

Perlehøne

Brunet Smør - Kapers - Kartoffel - Urter

Hvid Chokolade Is

Peberrod - Hindbær - Fløde - Hvid crumble

4- RETTER 400,-

5- RETTER 450,-

Vin Menu

4 Glas 375,-

5 Glas 425,-

FORRETTER

Ceviche

Torsk - Lime - Engelsk sauce

115,-

Carpaccio

Trøffel - Havgus - Cashew nødder

135,-

Gambas

Tomat - Rosiner - Koriander - Paprika

135,-

HOVEDRETTER

Perlehøne

Brunet Smør - Kapers - Kartoffel -
Urter
225,-

Oksemørbrad Öxnehalm

Estragon - Løgpure - broccolini
275,-

Sommerbuk

Salt Bagte Beder- Syrnet Fløde - Grøn Olie
- Puré af Sortkål
295,-

Moules Frites

Hvidløg - Hvidvin - Urter
215,-

Torsk

Røget Olie - Citronkompot - Soya -
Urte Krokett - Ristet Løg
225,-

Øko. Brioche Burger

Oksekød - Bacon - Pommes frites
175,-

DESSERTER

Hvid Chokolade Is

Peberrod - Hindbær - Fløde - Hvid
crumble
95,-

Sommerbær

Hyldeblomstcreme - Blomster - Nødder
95,-

Creme Brulee

Rørsukker - Appelsin - Syre
85,-

Vand, med eller uden brus, ad libitum, pr. person 30,-
I tilfælde af allergi spørg tjeneren for mere info.

EVENING

ARISTO MENU

Ceviche

Cod fish - Lime - English sauce

Avocado

Cheese - Shrimps - Chives Oil - Almonds

Venison

Salt Baked Beets - Sour Cream - Green Oil - Puré of Black Cabbage

Guinea Fowl

Browned Butter - Capers - Potatoes - Herbs

White Chocolate Ice

Horseradish - Raspberry - Cream - White Crumble

4- COURSE 400,-

5- COURSE 450,-

Wine Menu

4 Glass 375,-

5 Glass 425,-

STARTERS

Ceviche

Cod fish - Lime - English sauce

115,-

Carpaccio

Truffle - Cheese - Cashew nuts

135,-

Gambas

Tomato - Raisins - Coriander - Paprika

135,-

MAIN COURSES

Guinea Fowl

Browned Butter - Capers - Potatoes -
Herbs
225,-

Venison

Salt Baked Beets - Sour Cream - Green Oil
- Puré of Black Cabbage
295,-

Cod Fish

Smoked Oil - Lemon Compote - Herbs
Croquet - Roasted Onions
225,-

Beef Tenderloin

Tarragon - Onion puré - Broccolini
275,-

Moules Frites

Garlic - White Wine - Herbs
215,-

Eco. Brioche Burger

Beef - Bacon - Fries
175,-

DESSERTS

White Chocolate Ice

Horseradish - Raspberry - Cream - White
Crumble
95,-

Summer Berries

Elderflower Cream - Flowers - Nuts
95,-

Creme Brulee

Raw Cane Sugar - Orange - Sorbet
85,-

Water, Still or Sparkling - per person 30,-

In case of allergies, Please ask the waiter for more information