

A LA CARTE

5 SERVERINGER

SNACKS

Dåse fyldt med perler
Ørredrogn - Røget cremefraiche - Blinis

Foiegood tærte - Solbær - Madeira
Karamelliseret løg-smør - Manitoba brød

KOLDRØGET HELLEFLYNDER

Beder - Sennepskorn - Safran

HUMMER

Persillerod - Æbler

KALVEMØRBRAD

Jordskokker - Valnødder - Sherry sauce

HVID CHOKOLADE

Mørk chokolade - Brændte mandler - Kirsebær

625

VIN MENU

“Den gode”

Helleflynder: 2023 Riesling Trocken,
Fritz Haag, Mosel

Hummer: 2023 Macon Blanc Villages,
J.M. Boillot

Kalv: 2023 Le Volte dell Ornellaia,
Bolgheri

Hvid chokolade: Pineau des Charentes
5 år Ruby

595

“Den luksuriøse”

Helleflynder: 2019 Riesling Smaragd Ried
Vom Stein, Nikolaihof, Østrig

Hummer: 2023 As Sortes,
Rafael Palacios, Valdeorras

Kalv: 2021 Macan Clasico, BR & VS,
Rioja

Hvid chokolade: 2008 Fonseca,
Quinta do Panascal, Vintage Port

895

“Den ekstravagante”

Helleflynder: 2021 Riesling Grand Cru,
Mandelberg, Trimbach, Alsace

Hummer: 2023 Chassagne Montrachet,
Bruno Colin

Kalv: 2022 Flor de Pingus,
Ribera del Duero

Hvid chokolade: 2003 Fonseca,
Porto Vintage

1295

SNACKS

FOIEGOOD TÆRTE 45

Citron - Timian

DÅSE FYLDT MED PERLER 45

Ørredrogn - Blinis - Røget cremefraiche

GILLARDEAU ØSTERS AU NATUREL pr. stk 65

Mignonette - Citron - Syltede skalotteløg

ROSSINI CAVIAR BLACK LABEL 10 gram 265

Creme fraiche - Skalotteløg - Blinis

KOLDRØGET LAKS 85

Fra Royal Nyborg Smokehouse - Citron - Olivenolie

VILDT CARPACCIO 95

Trøffel - Græskar

MINDRE RETTER

CONFITERET ANDEKROKET 175

Frisée salat - Selleri - Estragon - Sennep

KOLDRØGET HELLEFLYNDER 165

Beder - Sennepskorn - Safran

HUMMER BALLOTINE 175

Skummet hummerbisque - Persillerod - Æbler

STØRRE RETTER

Vores hovedretter
serveres med sæsonens side-order

TOURNEDOS ROSSINI 495

FoieGood - Trøffel sauce - Crouton

HELSTEGT PIGHVAR 395

Brunet smørsauce - Kapers - Løvstikke

DESSERTER

TÆRTEN 145

Skovbær - Tonga is

MØRK CHOKOLADE MOUSSE 155

Hvid chokolade - Brændte mandler - Kirsebær

OST FRA VOGNEN 3stk 175 / 5stk 205

I samarbejde med Lynhjem i Helsingør.
Sæsonens tilbehør - Kiks

Opgradering

Rossini Black label kaviar 125

Friskrevet trøffel 115

À LA CARTE

5-SERVINGS

SNACKS

The tin filled with pearls
Trout roe - Smoked crème fraîche - Blinis
“Foiegood” tart - Blackcurrant - Madeira
Caramelized onion butter - Manitoba bread

COLD-SMOKED HALIBUT

Beets - Mustard seeds - Saffron

LOBSTER

Parsley root - Apples

VEAL TENDERLOIN

Jerusalem artichokes - Walnuts - Sherry sauce

WHITE CHOCOLATE

Dark chocolate - Almonds - Cherries
625

WINE MENU

“The Good”

Halibut: 2023 Riesling Trocken,
Fritz Haag, Mosel
Lobster: 2023 Macon Blanc Villages, J.M.
Boillot
Veal: 2023 Le Volte dell Ornellaia,
Bolgheri
Chocolate: Pineau des Charentes 5 år Ruby

595

“The Luxurious”

Halibut: 2019 Riesling Smaragd Ried Vom
Stein, Nikolaihof, Austria
Lobster: 2023 As Sortes,
Rafael Palacios, Valdeorras
Veal: 2021 Macan Clasico, BR & VS,
Rioja
Chocolate: 2008 Fonseca,
Quinta do Panascal, Vintage Port

895

“The Extravagant”

Halibut: 2021 Riesling Grand Cru,
Mandelberg, Trimbach, Alsace
Lobster: 2023 Chassagne Montrachet,
Bruno Colin
Veal: 2022 Flor de Pingus,
Ribera del Duero
Chocolate: 2003 Fonseca,
Porto Vintage

1295

SNACKS

“FOIEGOOD” TART 45

Blackcurrant - Madeira

THE TIN 45

Trout roe - Smoked crème fraîche - Blinis

GILLARDEAU OYSTERS AU NATUREL 65 each

Mignonette - Lemon

ROSSINI BLACK LABEL CAVIAR 10gr. 265

Crème Fraîche - Shallots - Blinis

COLD SMOKED SALMON 85

From Royal Nyborg Smokehouse - Lemon - Olive oil

VENISON CARPACCIO 95

Truffle - Pumpkin

MIDSIZE DISHES

DUCK CONFIT CROQUETTE 175

Frisée salad - Celery - Tarragon - Mustard

COLD-SMOKED HALIBUT 165

Beets - Mustard seeds - Saffron

LOBSTER BALLOTINE 175

Lobster bisque - Parsley root - Apples

FULL SIZE DISHES

Our main courses are served
with seasonal sides

TOURNEDOS ROSSINI 495

FoieGood - Truffle sauce - Crouton

WHOLE ROASTED TURBOT 395

Brown butter sauce - Capers - Lovage

DESSERTS

THE TART 145

Forest berries - Tonga icecream

DARK CHOCOLATE MOUSSE 155

White chocolate – Almonds - Cherries

CHEESE WAGON 3pcs 175 / 5pcs 205

In collaboration with Lynhjem, Helsingør.
Seasonal garnishes - Crackers

Upgrades

Rossini Black Label Caviar 125

Freshly Grated Truffle 115