

5 SERVERINGER

SNACKS

Makrel – Rogn – Peberrod – Blinis
Foiegood tærte – Æble – Citrontimian
Sennep smør – Manitoba brød

KOLDRØGET HELLEFLYNDER

Rødbede – Syltede ribs – Balsamico – Sauce Mousselline

HUMMER RAVIOLI

Hummer bisque – Løvstikke – Gulerod – Fennikel

KALVEMØRBRAD

Persillerod – Purløg – Syltet løg – Marsala glace

MØRK CHOKOLADESORBET

Mascarpone – Pære – Cognac – Sesam tuille

625

VIN MENU

“Den gode”

Helleflynder: 2023 Astrolabe
Sauvignon Blanc
Hummer: 2023 La Tunella, Pinot Nero
Kalv: 2022 Parajes de Callejo,
Botega Callejo, Ribera del Duero
Mørk chokolade: Pineau des Charentes
5 år Ruby

595

“Den luksuriøse”

Helleflynder: 2024 Sancerre Comte
Lafond, Grande Cuveé
Hummer: 2023 Mercurey, 1er Cru Clos
de Mygland, J. Faiveley
Kalv: 2023 PSI
Mørk chokolade: 2008 Fonseca,
Quinta do Panascal, Vintage Port

895

“Den ekstravagante”

Helleflynder: 2022 Pouilly-fumé,
Baron de “L”, Ladoucette
Hummer: 2023 Vosne Romaneé,
Domaine Rion
Kalv: 2023 Flor de Pingus,
Ribera del Duero
Mørk chokolade: 2003 Fonseca,
Porto Vintage

1295

SNACKS

FOIEGOOD TÆRTE 45

Æble – Citrontimian

DÅSE FYLDT MED PERLER 45

Makrel – Rogn – Peberrod – Blinis

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

BLÅMUSLINGER 175

Æblecider – Æbler – Fennikel – Hvidløg

KOLDRØGET HELLEFLYNDER 165

Rødbede – Syltede ribs – Balsamico –
Sauce Mousselline

HUMMER RAVIOLI 185

Hummer bisque – Løvstikke – Gulerod – Fennikel

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 – Marcipan – Tonga is

MØRK CHOKOLADESORBET 165

Mascarpone – Pære – Cognac – Sesam tuille

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

ALA CARTE

5-SERVINGS

SNACKS

Mackerel – Roe – Horseradish – Blinis
Foiegood tart – Apple – Lemon thyme
Mustard butter – Manitoba bread

COLD-SMOKED HALIBUT

Beetroot – Pickled redcurrants – Balsamic – Sauce Mousseline

LOBSTER RAVIOLI

Lobster bisque – Lovage – Carrot – Fennel

VEAL TENDERLOIN

Parsley root – Chives – Pickled onion – Marsala glaze

DARK CHOCOLATE SORBET

Mascarpone – Pear – Cognac – Sesame tuile
625

WINE MENU

“The Good”

Halibut: 2023 Astrolabe
Sauvignon Blanc
Lobster: 2023 La Tunella, Pinot Nero
Veal: 2022 Parajes de Callejo,
Botega Callejo, Ribera del Duero
Chocolate: Pineau des Charentes
5 år Ruby

595

“The Luxurious”

Halibut: 2024 Sancerre Comte Lafond,
Grande Cuveé
Lobster: 2023 Mercurey, 1er Cru Clos de
Mygland, J. Faiveley
Veal: 2023 PSI
Chocolate: 2008 Fonseca,
Quinta do Panascal, Vintage Port

895

“The Extravagant”

Halibut: 2022 Pouilly-fumé,
Baron de “L”, Ladoucette
Lobster: 2023 Vosne Romanée,
Domaine Rion
Veal: 2023 Flor de Pingus,
Ribera del Duero
Chocolate: 2003 Fonseca,
Porto Vintage

1295

SNACKS

“FOIEGOOD” TART 45
Apple – Lemon thyme

TIN FILLED WITH PEARLS 45
Mackerel – Roe – Horseradish – Blinis

GILLARDEAU OYSTERS AU NATUREL 65 each
Mignonette – Lemon – Pickled shallots

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

BLUE MUSSEL 175
Apple cider – Apple – Fennel – Garlic

COLD-SMOKED HALIBUT 165
Beetroot – Pickled redcurrants – Balsamic –
Sauce Mousseline

LOBSTER RAVIOLI 185
Lobster bisque – Lovage – Carrot – Fennel

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 – Marzipan – Tonga ice cream

DARK CHOCOLATE SORBET 165
Mascarpone – Pear – Cognac – Sesame tuile

CHEESE WAGON 3pcs 175 / 5pcs 205
In collaboration with Lynhjem, Helsingør.
Seasonal garnishes – Crackers

Upgrades

Rossini Black Label Caviar 125
Freshly Grated Truffle 115