

AN IDENTICAL MENU MUST BE PRE-ORDERED FOR THE WHOLE TABLE.
ALL DISHES ARE SERVED, UNLESS A CHOICE IS INDICATED

SEASONAL MENU

SNACKS	
BEETROOT TART	feta crème – blackberries (G, L)
SEARED TUNA	soy/lime – avocado – sesame – coriander
CRISPY PORK BELLY	spicy sauce – sesame – pickled onions – coriander
MAIN COURSE	
FRENCH POUSSIN CA. 300 G.	Boneless and grilled – Southern European chili
SIDE ORDERS	
POINTED CABBAGE SALAD	apples – chickpeas – parsley – yogurt dressing (L)
ROASTED POTATOES	herb butter (L)
SAUCE	
PEPPER SAUCE	(L)
325,– PER PERSON	

WELLINGTON MENU

SNACKS	
STRACCIATELLA	citrus – Espelette pepper – radicchio (L)
SEARED TUNA	soy/lime – avocado – sesame – coriander
CRISPY PORK BELLY	spicy sauce – sesame – pickled onions – coriander
MAIN COURSE	
BEEF WELLINGTON	with mushroom duxelles, Savoy cabbage and spinach pancake, baked in puff pastry (G, L)
SIDE ORDERS	
SAUTÉED GREEN BEANS	butter – red onion – parsley (L)
POTATO COMPOTE	butter – herbs (L)
SAUCE	
PORT WINE SAUCE	(L)
DESSERT	
DARK CHOCOLATE MOUSSE	(L, N)
695,– PER PERSON	

SHARING MENU

SNACKS	
STRACCIATELLA	citrus – Espelette pepper – radicchio (L)
GRILLED ARGENTINE PRAWNS	Cajun sauce – coriander – jalapeño (G)
SEARED TUNA	soy/lime – avocado – sesame – coriander
MAIN COURSE	
RIB-EYE	Uruguay – grain-fed
FRENCH POUSSIN	Boneless and grilled – Southern European chili
SIDE ORDERS	
TOMATO SALAD	salad onions – oregano – marjoram – olive oil
CAESAR SALAD	romaine lettuce – Parmesan – croutons (G*, L)
FRENCH FRIES	
SAUCES	
BEARNAISE SAUCE	(L)
PORT WINE SAUCE	(L)
DESSERT	
PANNA COTTA	caramelised pear – crumble (G*, L)
475,– PER PERSON	

OPTIONMENU

SNACKS	
BEETROOT TART	feta crème – blackberries (G, L)
SEARED TUNA	soy/lime – avocado – sesame – coriander
BEEF TARTARE	capers – cornichons – tomato – crème fraîche – crisps (L)
MAIN COURSE	
RIB-EYE 275 G.	Uruguay – grain-fed
Or	
OKSEMØRBRAD 220 G.	Uruguay – grain-fed
SIDE ORDERS	
CAESAR SALAD	romaine lettuce – Parmesan – croutons (G*, L)
SAUTÉED GREEN BEANS	butter – red onion – parsley (L)
FRENCH FRIES	
SAUCES	
BEARNAISE SAUCE	(L)
PEPPER SAUCE	(L)
DESSERT	
PANNA COTTA	caramelised pear – crumble (G*, L)
495,– PER PERSON (RIB-EYE)	
525,– PER PERSON (BEEF TENDERLOIN)	

DRINKS MENUS

DRINKS MENU 1

APÉRITIF
WINE MENU – HOUSE CHOICE
Served ad libitum during dinner
WATER
Sparkling and still
385,– PER PERSON

DRINKS MENU 2

APÉRITIF
WINE MENU – MIDDLE CLASS LEVEL
Served ad libitum during dinner
WATER
Sparkling and still
585,– PER PERSON

DRINKS MENU 3

APÉRITIF
WINE MENU – MIDDLE CLASS LEVEL
Served ad libitum during dinner
WATER
Sparkling and still
¾ PITCHER OF COCKTAIL PER PERSON
725,– PER PERSON