

BAR MENU

Served from 11:30-23:00

Snacks

Oysters

Served w/ onion vinaigrette & lemon

3 oysters 90,-

6 oysters 160,-

12 oysters 300,-

Smelt

Deep fried smelt & lemon dip 65,-

Olives & almonds

Marinated olives & smoked almonds 75,-

Croquettes

Duck confit, foie gras & truffle mayo 115,-

Charcuterie

Variation of cold cuts, rillettes & pickles 115,-

Small dishes

Tartare

Danish beef, sour cream, pickled onions & elderflower berries 135,-

Pil Pil

Red Prawns, chili, garlic & parsley 145,-

Foie Gras

*Foie Gras Torchon, brioche, apple gel & lemon thyme
225,-*

Mains

Crispy Salad

Soy beans, confit tomatoes, smoked almonds & avocado
1/2 portion 75,-
1/1 portion 145,-

Chuckroll Burger

*Brioche bun, smoked cheddar, bacon, pickled onions,
smoky mayo & fries 185,-*

Grilled Dourade

*Whole grilled dourade served on the bone w/ capers,
grilled lemon & beurre blanc 245,-*

Dry aged Rib Eye 300gr.

Bearnaise, smoked marrow & hand cut French fries 385,-

Desserts

Crème Brûlée

Vanilla & Raspberries 105,-

Cheese Selection

3 Danish cheeses & seasonal garnish 105,-

Petit Four

Chocolate truffles & Wiener nougat 75,-