

LOBBY MENU

ALLERGIES

VI PÅ HOTEL D'ANGLETERRE BESTRÆBER OS PÅ AT ANSKAFFE ALLE VORES
INGREDIENSER FRA BÆREDYGTIGE KILDER.

WE AT D'ANGLETERRE STRIVE TO SOURCE ALL OF OUR INGREDIENTS FROM
SUSTAINABLE SOURCES.

FRA HAVEN / FROM THE GARDEN

AVOCADO MOUSSE MED GRØNTSAGSCRUDITÉ /
AVOCADO MOUSSE WITH VEGETABLES CRUDITÉ
(V)

SAFRANRISOTTO MED PIEDMONT HASSELNØDDER /
SAFFRON RISOTTO WITH PIEDMONT HAZELNUTS
(F), (G), (H), (I), (L)

MARINEREDE TOMATER MED GEDEOST, FERSKEN, BASILIKUM
OG RABARBER VINAIGRETTE /
MARINATED TOMATOES WITH GOAT CHEESE, PEACH, BASIL
AND RHUBARB VINAIGRETTE
(F), (G)

SUPERFOOD SALAT MED QUINOA, EDAMAME, AVOCADO, KÅL,
BROCCOLINI, NØDDER, BLÅBÆR, GRANATÆBLE
OG CHIAFRØ-VINAIGRETTE /
SUPERFOOD SALAD WITH QUINOA, EDAMAME, AVOCADO, CABBAGE,
BROCCOLINI, ORGANIC NUTS, BLUEBERRIES, POMEGRANATE AND CHIA SEEDS
VINAIGRETTE
(V)

VEGANSK BRIOCHE BURGER LAVET PÅ SVAMPE, BEDER, BØNNER
OG ÆRTER MED LØGKOMPOT, TOMAT, SPINAT, RELISHDRESSING
- SERVERET MED SALAT OG VINAIGRETTE /
VEGAN BRIOCHE BURGER MADE OF MUSHROOMS, BEETS, BEANS AND PEAS
WITH ONION COMPOTE, TOMATO, SPINACH, RELISH DRESSING
- SERVED WITH MIXED SALAD AND VINAIGRETTE
(A), (I), (J), (V)

FRA HAVET / FROM THE SEA

50 G. ROSSINI GOLD SELECTED BY MARCHAL
50 G. ROSSINI OSCIETRA GOLD SELECTION
50 G. ROSSINI BELUGA
50 G. GASTRO UNIKA OSCIETRA
50 G. GASTRO UNIKA PLATINUM
ALL CAVIAR SERVED WITH BLINIS, HERB CRÈME FRAÎCHE AND QUAIL EGGS
(A), (C), (G), (J)

GILLARDEAU ØSTERS NATUREL MED GRILLET CITRON, TABASCO
OG SKALOTTELØGS-VINAIGRETTE /
GILLARDEAU OYSTERS NATUREL WITH GRILLED LEMON, TABASCO
AND SHALLOTS-VINAIGRETTE (L), (N)

LE PETIT PLATEAU (B), (D)

SPRØDSTEGT PIGHVAR SLIDER MED SAUCE TATAR OG POMMES FRITES/
CRISPY TURBOT SLIDER WITH SAUCE TARTARE AND FRENCH FRIES
(A), (C), (D), (F), (G), (I), (J), (L)

HUMMER SLIDER MED AVOCADO, MANZANO TOMAT, SKALOTTELØG,
SAUCE COCKTAIL OG SØDE CHILI CHIPS /
LOBSTER SLIDER WITH AVOCADO, MANZANO TOMATO, SHALLOTS,
SAUCE COCKTAIL AND SWEET CHILI CHIPS (A), (B), (C), (G), (I), (J)

KOLDRØGET LAKS MED URTECRÈME, GRILLET CITRON OG RISTET BRØD /
COLD SMOKED SALMON WITH HERB CRÈME, GRILLED LEMON
AND TOASTED BREAD (A), (D), (G), (J)

SALADE NIÇOISE MED HAMACHI, HARICOTS VERT, VAGTELÆG, TOMAT,
ANSJOSER, KARTOFLER, HJERTESALAT, TAGGIASCHE OLIVEN
OG PIMENT D'ESPELETTE /
SALADE NIÇOISE WITH HAMACHI, HARICOTS VERT, QUAIL EGGS, TOMATO,
ANCHOVIES, POTATOES, HEART SALAD, TAGGIASCHE OLIVES
AND PIMENT D'ESPELETTE
(C), (D), (J)

(A) GLUTEN. (B) SHELLFISH. (C) EGG. (D) FISH. (E) PEANUTS. (F) SOY. (G) MILK.
(H) NUTS. (I) CELERY. (J) MUSTARD. (K) SESAME. (L) SULFUR DIOXIDE/SULFITES.
(M) LUPINS. (N) MOLLUSCS. (V) VEGAN.

FRA GÅRDEN / FROM THE FARM

JAMON IBERICO MED PARMIGIANO, OLIVEN OG SALTEDE MANDLER /
JAMON IBERICO WITH PARMIGIANO, OLIVES AND SALTED ALMONDS (G), (H)

CAESARSALAT MED BRYST AF FRITGÅENDE KYLLING, HJERTESALAT, PARMESAN,
CROUTONER OG CREMET ANSJOSSAUCE /
CAESAR SALAD WITH FREE RANGE CHICKEN, HEART SALAD, PARMESAN,
CROUTONS AND CREAMY ANCHOVY SAUCE (A), (C), (D), (G)

BIKINI TOAST MED JAMBON DE PARIS, COMTÉ
OG POMMES FRITES MED TRØFFEL /
BIKINI TOAST WITH JAMBON DE PARIS, COMTÉ AND TRUFFLE FRIES
(C), (D), (G), (J)

A5 WAGYU TATAKI MED HVID SOYA, CHILI OG CAVIAR /
A5 WAGYU TATAKI WITH WHITE SOY, CHILI AND CAVIAR
(A), (D), (F),

CLUB SANDWICH MED KYLLINGEBRYST, SPRØD BACON,
TOMATER, SALAT, ÆG, MAYONNAISE OG CHIPS /
CLUB SANDWICH WITH CHICKEN BREAST, CRISPY BACON, TOMATOES,
SALAD, EGG, MAYONNAISE AND CHIPS (A), (C), (J)

D'ANGLETERRE BRIOCHE BURGER AF PREMIUM OKSEKØD MED OST,
SPRØD BACON, LØG, TOMATER, SYLTEDE AGURKER, SALAT,
RELISH-MAYONNAISE OG POMMES FRITES/
D'ANGLETERRE BRIOCHE BURGER OF PREMIUM BEEF WITH CHEESE, CRISPY
BACON, ONION, TOMATO, PICKLED CUCUMBER, SALAD,
RELISH-MAYONNAISE AND FRENCH FRIES (A), (I), (J)

UDVALG AF MODNEDE OSTE / SELECTION OF MATURED CHEESES (A), (G), (H), (L)

(A) GLUTEN. (B) SHELLFISH. (C) EGG. (D) FISH. (E) PEANUTS. (F) SOY. (G) MILK.
(H) NUTS. (I) CELERY. (J) MUSTARD. (K) SESAME. (L) SULFUR DIOXIDE/SULFITES.
(M) LUPINS. (N) MOLLUSCS. (V) VEGAN.

FRA KONDITORIET / FROM THE PASTRY

HJEMMELAVET IS OG SORBET /
HOMEMADE ICE CREAM AND SORBET
CHOKOLADE / CHOCOLATE (C), (G)
VANILJE / VANILLA (C), (G)
KALAMANSI SORBET / CALAMANSI SORBET

AFFOGATO (C), (G)

CAFÉ GOURMAND – (A), (C), (G), (H)

CITRONTÆRTE MED BASILIKUM /
LEMON TART WITH BASIL (A), (G), (H)

FRISKSÅRET FRUGT /
FRESHLEY SLICED FRUIT (V)

KIDS MENU

PENNE MED SMØR /
PENNE WITH BUTTER (A), (C), (G)

PETIT BURGER MED POMMES FRITES /
PETIT BURGER WITH FRENCH FRIES (A), (I), (J)

KYLLINGE NUGGETS MED POMMES FRITES /
CHICKEN NUGGETS WITH FRENCH FRIES (A), (F), (G)

VANILJEIS MED CHOKOLADE SAUCE /
VANILLA ICE CREAM WITH CHOCOLATE SAUCE (C), (G)

(A) GLUTEN. (B) SHELLFISH. (C) EGG. (D) FISH. (E) PEANUTS. (F) SOY. (G) MILK.
(H) NUTS. (I) CELERY. (J) MUSTARD. (K) SESAME. (L) SULFUR DIOXIDE/SULFITES.
(M) LUPINS. (N) MOLLUSCS. (V) VEGAN.

AFTERNOON TEA Á LA D'ANGLETERRE

FØRSTE SERVERING / FIRST SERVING

SANDWICH MED KOLDRØGET LAKS OG KRYDDERURTECREME
SANDWICH MED JAMBON DE PARIS, COMTÉ OG TRØFFELCREME
GOUGÈRE MED TRØFFEL OG COMTÉ
FOIE GRAS PÅ BRIOCHE TOAST MED PORTVIN /
SANDWICH WITH COLD SMOKED SALMON, CUCUMBER AND HERB CRÈME
SANDWICH WITH JAMBON DE PARIS, COMTÉ AND TRUFFLE CREAM
GOUGÈRE WITH TRUFFLE AND COMTÉ
FOIE GRAS ON BRIOCHE TOAST WITH PORT WINE

ANDEN SERVERING / SECOND SERVING

SCONES MED CITRONCREME, JORDBÆR-LIME MARMELADE
CHOKOLADER MED HASSELNØDDEPRALINÉ
SOLBÆR OG PASSIONSFRUGT MACARONS
FLØDEBOLLE MED HINDBÆRSKUM
HINDBÆRTÆRTE MED CHOKOLADE OG HINDBÆR MERENG
KOKOS-LIME KAGE MED PASSIONSFRUGT OG HVIS CHOKOLADE /
SCONES WITH LEMON CURD AND STRAWBERRY-LIME MARMALADE
CHOCOLATES WITH HAZELNUT PRALINÉ
MACARONS WITH BLACK CURRANT AND PASSION FRUIT
CREAM PUFF WITH RASPBERRY FOAM
RASPBERRY TART WITH CHOCOLATE AND RASPBERRY MERINGUE
COCONUT-LIME CAKE, PASSION FRUIT AND WHITE CHOCOLATE

(A), (B), (C), (D), (E), (G), (H), (I), (J), (L)