

LOBBY MENU

LOBBYEN ER ÅBEN ALLE DAGE KL. 12.00 TIL 01.00

THE LOBBY IS OPEN EVERY DAY 12PM UNTIL 1AM

COCKTAILS SERVERES KL. 14.00 – 00.30

COCKTAILS ARE SERVED 2PM – 12.30AM

KØKKENET ER ÅBENT SØNDAG – TORS DAG KL. 12.00 – 22.00 OG

FREDAG & LØRDAG KL. 12.00 – 23.00

THE KITCHEN IS OPEN SUNDAY – THURSDAY 12PM – 10PM AND

FRIDAY & SATURDAY 12PM – 11PM

FOR INFORMATION OM ALLERGENER, SCAN VENLIGST QR KODEN /
FOR INFORMATION REGARDING ALLERGENS, PLEASE SCAN THE QR CODE



CHAMPAGNE	DKK / €
POL ROGER, BRUT	
GLAS / GLASS	175 / 25
½ FLASKE / ½ BOTTLE	450 / 64
FLASKE / BOTTLE	875 / 125
NV. MOËT & CHANDON, BRUT	
GLAS / GLASS	175 / 25
FLASKE / BOTTLE	875 / 125
BILLECART-SALMON, BRUT RÉSERVE	
GLAS / GLASS	175 / 25
FLASKE / BOTTLE	875 / 125
BILLECART-SALMON, ROSÉ	
GLAS / GLASS	250 / 36
FLASKE / BOTTLE	1300 / 186
NV. CHARLES HEIDSIECK, RÉSERVE BRUT	
GLAS / GLASS	200 / 29
FLASKE / BOTTLE	995 / 142
NV. RUINART, " BLANC DE BLANCS"	
GLAS / GLASS	375 / 54
FLASKE / BOTTLE	2000 / 286
NV. KRUG, GRANDE CUVÉE, 173EME	
GLAS / GLASS	550 / 79
FLASKE / BOTTLE	3500 / 500
2011KRUG	
GLAS / GLASS	1200 / 172
FLASKE / BOTTLE	6000 / 857
LES CINQ FILLES, BLANC DE BLANCS, ZERO DOSAGE	
GLAS / GLASS	480 / 69
FLASKE / BOTTLE	2400 / 343
NV. "SKAGEN", ROSÈ	
GLAS / GLASS	380 / 54
FLASKE / BOTTLE	1900 / 272
NV. "SKAGEN", BRUT	
GLAS / GLASS	380 / 54
FLASKE / BOTTLE	1900 / 272

CHAMPAGNE

DKK / €

CUVÉE PRESTIGE

2013 BILLECART-SALMON, BRUT RÉSERVE	2200 / 314
2015 VEUVE CLICQUOT, PONSARDIN, LA GRANDE DAME	4000 / 572
2015 POL ROGER, SIR WINSTON CHURCHILL	5500 / 786
2015 LOUIS ROEDERER, BRUT CRISTAL	7000 / 1000

ROSÉ PRESTIGE

2018 POL ROGER, ROSÉ	1900 / 272
NV. RUINART, ROSÉ	2000 / 286
NV. BOLLINGER, ROSÉ	1900 / 272
NV. KRUG, ROSE, EDITION 29EME	8000 / 1143
2009 DOM PERIGNON, ROSE	7500 / 1071

HVIDVIN / WHITE WINE

PR. GLAS / BY THE GLASS

DKK / €

2023 TRIMBACH, RIESLING, VIEILLES VIGNES	150 / 22
2024 DOMAINE MERLIN CHERRIER, SANCERRE	150 / 22
2020 DOMAINE C. NICOLLE, CHABLIS VIEOLLES VIGNES	160 / 23
2024 CLOUDY BAY, SAUVIGNON BLANC	200 / 29
2022 MAISON CHANZY, RULLY, LA CRÉE	180 / 26

RØDVIN / RED WINE

PR. GLAS / BY THE GLASS

2020 CHÂTEAU DE BEAUREGARD, FLEURIE	140 / 20
2020 MAURO MOLINO, BAROLO	200 / 29
2017 CHATEAU QUINAULT L'ENCLOS, GRAND CRU	230 / 33
2021 FREDERIC ESMONIN, GEVREY-CHAMBERTIN	240 / 34
2019 SPOTTSWOODE, LYNDENHURST, CABERNET SAUVIGNON, NAPA	350 / 50

ROSÉVIN / ROSÉ WINE

PR. GLAS / BY THE GLASS

2024 MAISON GALOUPET, "G", PROVENCE	120 / 17
2024 MINUTY PRESTIGE, CÔTES DE PROVENCE	135 / 19
2023 ULTIMATE, CÔTES DE PROVENCE	145 / 21
2024 CHÂTEAU BRÉGANCON, CRU CLASSE, PROVENCE	145 / 21

DESSERTVIN / SWEET WINE

PR. GLAS / BY THE GLASS

2023 DOMAINE DES BAUMARD, COTEAUX DU LAYON, LOIRE	135 / 19
NV. MALVIRA, BRACHETTO, BIRBET SPUMANTE	140 / 20
2009 NIEPOORT COLHEITA, PORT	150 / 22

D'ANGLETERRE COCKTAILS

DKK / €

BLOSSOM SOUR

200 / 29

GIN, BERGAMOT, MANDARIN NAPOLEON,
WHITE MULBERRY TEA, ROSE, HONEY
FRESH – SWEET – SOUR

PIÑA VERDE HIGBALL

185 / 27

GREEN CHARTREUSE, COCONUT, LIME, ABSINTHE, PINEAPPLE SODA
TROPICAL - HERBAL - FRUITY

COCCO ESPRESSO

200 / 29

COGNAC, COCOA, MR BLACK, COLD BREW COFFEE,
ADRIATICO AMARETTO, BROWN SUGAR, COCONUT FOAM
RICH – SWEET - DECADENT

PEACHES & CREAM

185 / 27

BELVEDERE, TOMATO, PEACH, WHITE PEPPER,
VEGAN CREAM, LEMON, SODA
LIGHT – REFRESHING – CREAMY

CALAMANSI MARTINI

185 / 27

TANQUERAY 10, NORDIC ETOH AQUAVIT, CALAMANSI,
CUCUMBER, PINEAPPLE
ELEGANT – SLIGHTLY FRUITY - BOOZY

OLIVIA

185 / 27

BELVEDERE, GRAPPA, OLIVES, THYME. ELDERFLOWER,
VETIVER GRIS, FIG LEAF SODA
LIGHT – REFRESHING – BUBBLY

CINEMA

185 / 27

PLANTATION 3 STARS, VERITAS RUM, WHITE PENJA PEPPER,
MINT & CHAMPAGNE CORDIAL, BUTTERFLY PEA TEA
FRUITY – AROMATIC - ELEGANT

OLD FASHIONED CORRETTO

250 / 36

MACALLAN 12 DOUBLE CASK, RITTENHOUSE RYE, FILTER COFFEE,
BROWN BEER SYRUP, MONTENEGRO
SWEET – BOOZY – RICH

ANDERS AND

185 / 27

MEZCAL, CHIVAS 12, TIMUT PEPPER, APEROL, CAMPARI,
CYNAR, PASSIONFRUIT, PINEAPPLE, LIME
BITTERSWEET – TROPICAL – REFRESHING

ALCOHOLFRIE COCKTAILS / NON-ALCOHOLIC COCKTAILS

VIRGIN MULE NON-ALCOHOLIC HERBIE GIN, LIME AND GINGER BEER	100 / 14
ELDERFLOWER SPRITZ NON-ALCOHOLIC HERBIE GIN AND ELDERFLOWER SYRUP TOPPED WITH MEDITERRANEAN TONIC	100 / 14
SWEET PASSION PASSION FRUIT SYRUP, LEMON AND LEMONADE	100 / 14
VIRGIN MARY HERBIE NON-ALCOHOLIC GIN, LEMON AND A SPECIAL TOMATO JUICE MIX	125 / 18
AN APPLE A DAY APPLE JUICE, LEMON AND GRENADINE	125 / 18
JASMIN 75 HERBIE NON-ALCOHOLIC GIN, LEMON, SUGAR, TOPPED WITH SPARKLING JASMIN TEA	125 / 18
SHERLY TEMPLE GRENADINE AND SPRITE	100 / 14

ØL / BEER

DKK / €

CARLSBERG FADØL / CARLSBERG DRAFT BEER	75 / 11
CARLSBERG ALKOHOLFRI / CARLSBERG NON-ALCOHOLIC	50 / 7
ERDINGER ALKOHOLFRI / NON-ALCOHOLIC 0,5	75 / 11
KRONENBOURG 1664 BLANC 0,0%	75 / 11
JACOBSEN: YAKIMA IPA, BROWN ALE	70 / 10
KRONENBOURG 1664 BLANC	70 / 10
GRIMBERGEN BLONDE / DOUBLE AMBRÉE	70 / 10

SODAVAND & JUICE / SOFT DRINKS

DIVERSE SODAVAND / ASSORTED SOFT DRINKS	50 / 7
FEVER TREE: INDIAN / MEDITERRANEAN / ELDERFLOWER	50 / 7
ISKILDE MINERALVAND / STILL WATER / SPARKLING (0,33 L.)	50 / 7
ISKILDE MINERALVAND / STILL WATER / SPARKLING (0,75 L.)	75 / 11
D'ANGLETERRE FILTERED WATER, STILL / SPARKLING	60 / 9
ICE TEA: FERSKEN ELLER CITRON / PEACH OR LEMON	50 / 7
RED BULL: ALMINDELIG ELLER SUKKERFRI / REGULAR OR SUGAR FREE	50 / 7
TOMATJUICE / TOMATO JUICE	55 / 8
APPELSINJUICE / ORANGE JUICE	75 / 11
CRAFT: ELDERFLOWER-RHUBARB-LEMON-LIME	60 / 9
ØSTERBERG ORGANIC : LEMON VERBENA OR ELDERFLOWER	50 / 7

KAFFE / COFFEE

KAFFE / COFFEE	60 / 9
KOFFEINFRI KAFFE / DECAFFINATED COFFEE	60 / 9
ESPRESSO	60 / 9
CAPPUCCINO	60 / 9
CAFÉ LATTE	60 / 9
VARM CHOKOLADE / HOT CHOCOLATE	75 / 11

SERVERES MED / SERVED WITH

SØDMÆLK / WHOLE MILK, MINIMÆLK / LOW-FAT MILK, SOJADRIK / SOY MILK,
MANDELDRIK / ALMOND MILK, HAVREDRIK / OAT MILK, VARM MÆLK / HOT MILK,
KOLD MÆLK / COLD MILK, CITRON / LEMON, INGEFÆR / GINGER, HONNING / HONEY

VORES KAFFE FRA NESPRESSO ER 100% CO2-NEUTRAL /
OUR COFFEE FROM NESPRESSO IS 100% CO2-NEUTRAL

TE / TEA

GRØN TE / GREEN TEA

DKK / €

GRØN TE FREMSTILLES VED NÆNSOMT AT STANDSE OXIDATION AF DE FRISKHØSTEDE BLADE GENNEM DAMPNING ELLER LET RISTNING. DENNE PROCES BEVARER TEENS NATURLIGE KARAKTER OG FINE NUANCER OG ER KENDETEGNET VED SIN RENE, DELIKATE SMAG OG FRISKE AROMA.

GREEN TEA IS PRODUCED BY GENTLY HALTING THE OXIDATION OF FRESHLY HARVESTED LEAVES THROUGH STEAMING OR LIGHT ROASTING. THIS CAREFUL PROCESS PRESERVES THE TEA'S NATURAL QUALITIES AND SUBTLE AROMAS AND IS FOR ITS PURE, DELICATE FLAVOUR AND FRESH CHARACTER.

GREEN FRAGRANT JADE, A.C PERCHS 60 / 9
SØD – FRUGTIG – FRISK – DELIKAT / SWEET – FRUITY – FRESH – DELICATE

GREEN QUINCE TEA, COCOON TEA ARTISANS 60 / 9
FRISK – FRUGTIG – BLID – AROMATISK / FRESH – FRUITY – MILD AROMATIC

HVID TE / WHITE TEA

HVID TE FREMSTILLES AF UNGE, UUDVIKLEDE KNOPPER OG BLADE FRA CAMELLIA SINENSIS-PLANTEN. DEN GENNEMGÅR MINIMAL FORARBEJDNING OG OXIDATION, HVILKET BEVARER DENS LYSE FARVE OG SUBTILE, BLIDE SMAGSPROFIL.

WHITE TEA IS MADE FROM YOUNG, UNOPENED BUDS AND LEAVES OF THE CAMELLIA SINENSIS PLANT. IT UNDERGOES MINIMAL PROCESSING AND OXIDATION, PRESERVING ITS LIGHT COLOR AND SUBTLE, GENTLE FLAVOR PROFILE.

WHITE TEMPLE, A.C PERCHS 60 / 9
SØDELIG – TROPISK – FRISK – FRUGTIG / SWEET – TROPICAL – FRESH – FRUITY

ORGANIC WHITE TEA, COCOON TEA ARTISANS 60 / 9
DELIKAT – FRISK – CITRUS – AROMATISK / DELICATE – FRESH – CITRUSY – AROMATIC

WHITE MULBERRY, A.C PERCHS 60 / 9
FRUGTIG – HONNINGAGTIG – EKSOTISK – BLØD / FRUITY – HONEYED – EXOTIC – SMOOTH

PEARL JASMIN, A.C PERCHS 60 / 9
DELIKAT – FLORAL – CREMET – BLØD / DELICATE – FLORAL – CREAMY – SMOOTH

TE / TEA

SORT TE / BLACK TEA

DKK / €

SORT TE FREMSTILLES VED EN FULDSTÆNDIG OXIDATIONS PROCES AF BLADENE FRA CAMELLIA SINENSIS-PLANTEN. DENNE FREMSTILLINGSMETODE GIVER TEEN DENS KARAKTERISTISKE MØRKE FARVE OG KOMPLEKSE SMAGSPROFIL.

BLACK TEA IS PRODUCED THROUGH A COMPLETE OXIDATION PROCESS OF LEAVES FROM THE CAMELLIA SINENSIS PLANT. THIS METHOD IMPARTS THE TEA'S DISTINCTIVE DARK COLOR AND COMPLEX FLAVOR PROFILE.

EARL GREY, A.C PERCHS 60 / 9
FRISK – CITRUS – BLØD – AROMATISK / FRESH – CITRUSY – SMOOTH – AROMATIC

ENGLISH BREAKFAST, A.C PERCHS 60 / 9
FYLDIG – MALTET – FRUGTIG – AROMATISK / FULL-BODIED – MALTY – FRUITY – AROMATIC

DARJEELING 2ND FLUSH, A.C PERCHS 60 / 9
FYLDIG – AROMATISK – NØDDEAGTIG / FULL-BODIED – AROMATIC – NUTTY

ASSAM FTGBOP, A.C PERCHS 60 / 9
KRAFTIG – MALTET – FYLDIG – TØR / ROBUST – MALTY – FULL-BODIED – DRY

URTETE / HERBAL TEA

URTE TE FREMSTILLES AF TØRREDE BLOMSTER, BLADE, FRUGTER OG RØDDER – UDEN TEPLANTEN CAMELLIA SINENSIS – OG ER DERFOR NATURLIGT FRI FOR KOFFEIN. HVER BLANDING BYDER PÅ EN HARMONISK SAMMENSÆTNING AF SMAG OG AROMA, OFTE MED BEROLIGENDE, OPKVIKKENDE ELLER AROMATISKE EGENSKABER.

HERBAL TEA IS MADE FROM DRIED FLOWERS, LEAVES, FRUITS, AND ROOTS – WITHOUT THE TEA PLANT CAMELLIA SINENSIS – AND IS THEREFORE NATURALLY CAFFEINE-FREE. EACH BLEND OFFERS A HARMONIOUS COMBINATION OF FLAVOR AND AROMA, OFTEN WITH SOOTHING, REFRESHING, OR AROMATIC PROPERTIES.

COOL HERBAL, A.C PERCHS 60 / 9
FRISK – MYNTE – FRUGTAGTIG – SØD / FRESH – MINTY – FRUITY – SWEET

ORGANIC HERBAL BLEND, COCOON TEA ARTISANS 60 / 9
BEROLIGENDE – FRISK – SØDLIG – KRYDRET / SOOTHING – FRESH – SWEET – SPICY

ROOIBOS VANILLA, A.C PERCHS 60 / 9
BLØD – CREMET – SØD – VANILJEPRÆGET / SMOOTH – CREAMY – SWEET – VANILLA-ROUNDED

KAMILLE / CHAMOMILE, A.C PERCHS 60 / 9
SØDLIG – BLØD – BEROLIGENDE / SWEET – SOFT – CALMING

FRISK MYNTE & INGEFÆR TE / FRESH MINT AND GINGER TEA 60 / 9

FRA HAVEN / FROM THE GARDEN

AVOCADO MOUSSE MED GRØNTSAGSCRUDITÉ / AVOCADO MOUSSE WITH VEGETABLES CRUDITÉ	160 / 23
SAFRANRISOTTO MED PIEDMONT HASSELNØDDER / SAFFRON RISOTTO WITH PIEDMONT HAZELNUTS	250 / 36
MARINEREDE TOMATER MED GEDEOST, FERSKEN, BASILIKUM OG RABARBER VINAIGRETTE / MARINATED TOMATOES WITH GOAT CHEESE, PEACH, BASIL AND RHUBARB VINAIGRETTE	175 / 25
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	230 / 33
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	225 / 32

FRA HAVET / FROM THE SEA

DKK / €

50 G. ROSSINI GOLD SELECTED BY MARCHAL	1800 / 257
50 G. ROSSINI OSCIETRA GOLD SELECTION	2300 / 329
50 G. ROSSINI BELUGA	4400 / 628
50 G. GASTRO UNIKA OSCIETRA	2200 / 314
50 G. GASTRO UNIKA PLATINUM	2000 / 286
ALT CAVIAR SERVERES MED BLINIS, CRÉME FRAÎCHE OG VAGTEL ÆG /	
ALL CAVIAR SERVED WITH BLINIS, HERB CRÉME FRAÎCHE AND QUAIL EGGS	

GILLARDEAU ØSTERS NATUREL MED GRILLET CITRON, TABASCO
OG SKALOTTELØGSVINAIGRETTE /
*GILLARDEAU OYSTERS NATUREL WITH GRILLED LEMON, TABASCO
AND SHALLOTS VINAIGRETTE*

3 STK. / 3 PIECES	195 / 28
6 STK. / 6 PIECES	350 / 50

LE PETIT PLATEAU 495 / 71
FIRE GILLARDEAU ØSTERS MED GRILLET CITRON, TABASCO, SKALOTTELØGS-
VINAIGRETTE, KNIVMUSLINGER, MADAGASCAR REJER OG SAUCE COCKTAIL /
*FOUR GILLARDEAU OYSTERS WITH GRILLED LEMON, TABASCO, SHALLOTS-
VINAIGRETTE, RAZOR CLAMS, MADAGASCAR SHRIMPS AND SAUCE COCKTAIL*

SPRØDSTEGT DANSK PIGHVAR SLIDER MED SAUCE TATAR
OG POMMES FRITES/ 195 / 28
CRISPY DANISH TURBOT SLIDER WITH SAUCE TARTARE AND FRENCH FRIES

HUMMER SLIDER MED AVOCADO, MARZANO TOMAT, SKALOTTELØG,
SAUCE COCKTAIL OG SØDE CHILI CHIPS / 245 / 35
*LOBSTER SLIDER WITH AVOCADO, MARZANO TOMATO, SHALLOTS,
SAUCE COCKTAIL AND SWEET CHILI CHIPS*

DANSK KOLDRØGET LAKS MED URTECRÈME, GRILLET CITRON OG RISTET BRØD /
*DANISH COLD SMOKED SALMON WITH HERB CRÈME, GRILLED LEMON
AND TOASTED BREAD* 220 / 31

SALADE NIÇOISE MED HAMACHI, HARICOTS VERT, VAGTELÆG, TOMAT,
ANSJOSER, KARTOFLER, HJERTESALAT, TAGGIASCHE OLIVEN
OG PIMENT D'ESPELETTE / 250 / 36
*SALADE NIÇOISE WITH HAMACHI, HARICOTS VERT, QUAIL EGGS, TOMATO,
ANCHOVIES, POTATOES, HEART SALAD, TAGGIASCHE OLIVES
AND PIMENT D'ESPELETTE*

FRA GÅRDEN / FROM THE FARM

DKK / €

JAMON IBERICO MED PARMIGIANO, OLIVEN OG SALTEDE MANDLER / 495 / 71
JAMON IBERICO WITH PARMIGIANO, OLIVES AND SALTED ALMONDS

CAESARSALAT MED BRYST AF DANSK FRITGÅENDE KYLLING,
HJERTESALAT, PARMESAN, CROUTONER OG CREMET ANSJOSSAUCE / 220 / 31
CAESAR SALAD WITH BREAST OF DANISH FREE RANGE CHICKEN,
HEART SALAD, PARMESAN, CROUTONS, AND CREAMY ANCHOVY SAUCE

BIKINI TOAST MED JAMBON DE PARIS, COMTE
OG POMMES FRITES MED TRØFFEL / 225 / 32
BIKINI TOAST WITH JAMBON DE PARIS, COMTE AND TRUFFLE FRIES

A5 WAGYU TATAKI MED HVID SOYA, CHILI OG CAVIAR / 595 / 85
A5 WAGYU TATAKI WITH WHITE SOY, CHILI AND CAVIAR

CLUB SANDWICH MED BRYST AF DANSK FRITGÅENDE KYLLING, SPRØD BACON,
TOMATER, SALAT, ÆG, MAYONNAISE OG POMMES FRITES / 185 / 27
CLUB SANDWICH WITH BREAST OF DANISH FREE RANGE CHICKEN,
CRISPY BACON, TOMATOES, SALAD, EGG, MAYONNAISE AND FRIES

D'ANGLETERRE BRIOCHE BURGER AF PREMIUM OKSEKØD MED OST, 225 / 32
SPRØD BACON, LØG, TOMATER, SYLTEDE AGURKER, SALAT,
RELISH-SAUCE OG POMMES FRITES/
D'ANGLETERRE BRIOCHE BURGER OF PREMIUM BEEF WITH CHEESE, CRISPY
BACON, ONION, TOMATO, PICKLED CUCUMBER, SALAD,
RELISH-SAUCE AND FRENCH FRIES

UDVALG AF MODNEDE OSTE / SELECTION OF RIPENED CHEESES

3 STK. / 3 PIECES 150 / 21
6 STK. / 6 PIECES 290 / 41

FRA KONDITORIET / FROM THE PASTRY

HJEMMELAVET IS OG SORBET (PER KUGLE) / 60 / 9
HOMEMADE ICE CREAM AND SORBET (PER SCOOP)
CHOKOLADE / CHOCOLATE
VANILJE / VANILLA
ABRIKOS SORBET / APRICOT SORBET

AFFOGATO 100 / 14

CAFÉ GOURMAND - UDVALG AF TRE SLAGS PETIT FOURS / 150 / 21
SELECTION OF THREE PETIT FOURS

CITRONTÆRTE MED BASILIKUM / 120 / 16
LEMON TART WITH BASIL

FRISKSKÅRET FRUGT /
FRESHLY SLICED FRUIT 180 / 26

BØRNMENU / KIDS MENU DKK / €

PENNE MED SMØR / 100 / 14
PENNE WITH BUTTER

PETIT BURGER MED POMMES FRITES / 140 / 20
PETIT BURGER WITH FRENCH FRIES

KYLLINGE NUGGETS MED POMMES FRITES / 140 / 20
CHICKEN NUGGETS WITH FRENCH FRIES

VANILJEIS MED CHOKOLADE SAUCE / 125 / 18
VANILLA ICE CREAM AND CHOCOLATE

AFTERNOON TEA Á LA D'ANGLETERRE

SERVERES MANDAG TIL LØRDAG MELLEM KL. 12:00-17:00 /
SERVED MONDAY TO SATURDAY FROM 12PM-5PM

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

DERES VALG AF TE – SERVERES MED ANDEN SERVERING
YOUR SELECTION OF TEA – SERVED WITH SECOND SERVING

GYOKORO FUROUMAN

GREEN TEA, JAPAN

LAPSANG SOUCHONG

SMOKED BLACK TEA, CHINA

CEYLON EARL GREY

BERGAMOTTE BLACK TEA, SRI LANKA

MILKY OOLONG

MILK-WASHED OOLONG TEA, CHINA

DARK CHOCOLATE TEA

COCOA BEANS, HAZELNUT AND BLACK TEA, CHINA

ROIBOOS

ROIBOOS, SOUTH AFRICA

"JUST FRUIT"

APPLE, STRAWBERRY, HIBISCUS, ROSEHIP & BLACKBERRY LEAVES, GERMANY

AFTERNOON TEA

PER PERSON 595 / 85

CHAMPAGNE

GL. NV. POL ROGER, BRUT	175 / 25
GL. NV. MOËT & CHANDON, BRUT	175 / 25
GL. NV. BILLECART-SALMON, ROSÉ	250 / 36
GL. NV. KRUG GRAND CUVÉE, EDITION 173EME	550 / 79