

LOBBY MENU

*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 / 23

½ FLASKE / ½ BOTTLE

450 / 60

FLASKE / BOTTLE

875 / 117

NV. MOËT & CHANDON, BRUT

GLAS / GLASS

175 / 23

FLASKE / BOTTLE

875 / 117

BILLECART-SALMON, BRUT RÉSERVE

GLAS / GLASS

175 / 23

FLASKE / BOTTLE

875 / 117

BILLECART-SALMON, ROSÉ

GLAS / GLASS

250 / 33

FLASKE / BOTTLE

1300 / 173

NV. CHARLES HEIDSIECK, RÉSERVE BRUT

GLAS / GLASS

200 / 27

FLASKE / BOTTLE

995 / 133

NV. RUINART, "BLANC DE BLANCS"

GLAS / GLASS

375 / 50

FLASKE / BOTTLE

2000 / 267

NV. KRUG, GRANDE CUVÉE, 172EME

GLAS / GLASS

550 / 73

½ FLASKE / ½ BOTTLE

1750 / 233

FLASKE / BOTTLE

3500 / 467

2011 KRUG

GLAS / GLASS

1200 / 160

FLASKE / BOTTLE

6000 / 800

LES CINQ FILLES, BLANC DE BLANCS, ZERO DOSAGE

GLAS / GLASS

480 / 64

FLASKE / BOTTLE

2400 / 320

NV. "SKAGEN", ROSÉ

GLAS / GLASS

380 / 51

FLASKE / BOTTLE

1900 / 253

NV. "SKAGEN", BRUT

GLAS / GLASS

380 / 51

FLASKE / BOTTLE

1900 / 253

CHAMPAGNE

DKK / €

CUVÉE PRESTIGE

2013 BILLECART-SALMON, BRUT RÉSERVE	2000 / 267
2015 VEUVE CLICQUOT, PONSARDIN, LA GRANDE DAME	4000 / 533
2015 POL ROGER, SIR WINSTON CHURCHILL	5500 / 733
2015 LOUIS ROEDERER, BRUT CRISTAL	7000 / 933
2008 KRUG	7500 / 1000

ROSÉ PRESTIGE

2018 POL ROGER, ROSÉ	1900 / 253
NV. RUINART, ROSÉ	1900 / 253
NV. BOLLINGER, ROSÉ	1900 / 253
NV. KRUG, ROSÉ	6400 / 853
2009 DOM PÉRIGNON, ROSÉ	7500 / 867

HVIDVIN / WHITE WINE

PR. GLAS / BY THE GLASS

DKK / €

2021 TRIMBACH, RIESLING, VIEILLES VIGNES	150 / 20
2023 DOMAINE MERLIN CHERRIER, SANCERRE	150 / 20
2023 C. MOREAU, CHABLIS	150 / 20
2021 DOMAINE FAIVELEY, MONTAGNY	180 / 24
2023 CLOUDY BAY, SAUVIGNON BLANC	185 / 25

RØDVIN / RED WINE

PR. GLAS / BY THE GLASS

2019 CHÂTEAU DE BEAUREGARD, FLEURIE	140 / 19
2020 MAURO MOLINO, BAROLO	200 / 27
2020 PAVILLON DE CHÂTEAU LEOVILLE POYFERRÉ	200 / 27
2019 CHAMBOLLE-MUSIGNY, JEAN-CLAUDE BOISSET	300 / 40

ROSÉVIN / ROSÉ WINE

PR. GLAS / BY THE GLASS

2023 ULTIMATE, CÔTES DE PROVENCE	145 / 19
2023 CHÂTEAU BRÉGANCON, CRU CLASSE, PROVENCE	145 / 19
2022 CHÂTEAU GALOUPET, CRU CLASSE, PROVENCE	200 / 27

DESSERTVIN / SWEET WINE

PR. GLAS / BY THE GLASS

2022 DOMAINE DES BAUMARD, CÔTEAUX DU LAYON, LOIRE	135 / 18
NV. MALVIRA, BRACHETTO, BIRBET SPUMANTE	140 / 19
2009 NIEPOORT COLHEITA, PORT	150 / 20

COCKTAILS

DKK/€

SERVERES FRA KL. 14.00 / SERVED FROM 2PM

BLOSSOM SOUR 200 / 27
TANQUERAY GIN, BERGAMOT, MANDARIN NAPOLEON,
WHITE MULBERRY TEA, ROSE, LEMON, HONEY, EGG WHITE

HIBISCUS HIGHBALL 185 / 25
GREY GOOSE VODKA, TIMUT PEPPER, ST. GERMAIN, HIBISCUS.
ROIIBOS VANILLA SUGAR, LEMON, NV. MALVIRA BRACHETTO

MAITAI 200 / 27
EMINENTE RUM, PAMPERO BLANCO RUM, WRAY AND NEPHEW RUM,
COINTREAU, ORGEAT AND LIME

PALOMA 185 / 25
DON JULIO BLANCO TEQUILA, AGAVE, LIME AND PINK GRAPEFRUIT SODA

AMERICANO 185 / 25
CAMPARI, PUNT E MES, CARPANO ANTICA FORMULA,
ANGOSTURA BITTERS, SODA

SPICY MARGARITA 185 / 25
DON JULIO BLANCO TEQUILA, COINTREAU, LIME, CHILI PEPPERS

PASSIONFRUIT CAIPIRINHA 185 / 25
FIO DO BIGODE CACHACA, PASSIONFRUIT, LIME, SUGAR

FOREST FRUIT BELLINI 200 / 27
CREME DE CASSIS NOIR DE BOURGOGNE, RASPBERRY, NV POL ROGER

ØL / BEER

DKK / €

CARLSBERG FADØL / CARLSBERG DRAFT BEER	75 / 10
CARLSBERG ALKOHOLFRI / CARLSBERG NON-ALCOHOLIC	50 / 7
JACOBSEN: YAKIMA IPA, BROWN ALE	70 / 9
TUBORG JULEBRUG	70 / 9
KRONENBOURG 1664 BLANC	70 / 9
GRIMBERGEN BLONDE / DOUBLE AMBRÉE	70 / 9

SODAVAND & JUICE / SOFT DRINKS

DIVERSE SODAVAND / ASSORTED SOFT DRINKS	50 / 7
FEVER TREE: INDIAN / MEDITERRANEAN / ELDERFLOWER	50 / 7
ISKILDE MINERALVAND / STILL WATER (0,33 L.)	50 / 7
HILDON MINERALVAND / STILL WATER (0,75 L.)	75 / 10
HILDON MINERALVAND / SPARKLING WATER (0,33 L.)	50 / 7
HILDON MINERALVAND / SPARKLING WATER (0,75 L.)	75 / 10
D'ANGLETERRE FILTERED WATER, STILL / SPARKLING	60 / 8
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 / 10
REBÆL ORGANIC JUICE: APPLE	50 / 7
ØSTERBERG ORGANIC : LEMON VERBENA OR ELDERFLOWER	50 / 7

KAFFE OG TE / COFFEE AND TEA

STEMPELKAFFE / FRENCH PRESS COFFEE (PR. GÆST / PR. GUEST)	60 / 8
ESPRESSO	55 / 7
DOBBELT ESPRESSO / DOUBLE ESPRESSO	70 / 9
CAFÉ LATTE	60 / 8
CAPPUCCINO	60 / 8
KOFFEINFRI KAFFE / DECAFFEINATED COFFEE	60 / 8
VARM CHOKOLADE / HOT CHOCOLATE	75 / 10
TE / TEA	60 / 8

VARIANTER / TYPES:

ENGLISH BREAKFAST, EARL GREY, DARJEELING 2ND FLUSH, ASSAM,
FRAGRANT JADE, WHITE TEMPLE, WHITE MULBERRY, COOL HERBAL WITH MINT,
PEARL JASMIN, ROOIBOS VANILLA, CHAMOMILE, FRESH MINT & GINGER TEA

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

*VORES TE FRA A.C PERCH ER CERTIFICERET AF THE ETHICAL TEA PARTNERSHIP /
OUR TEA FROM A.C PERCH IS CERTIFIED BY THE ETHICAL TEA PARTNERSHIP*

SIGNATURERETTER / SIGNATURE DISHES

DKK / €

D'ANGLETERRE CROQUE MONSIEUR MED SURDEJSBRØD, SKINKE,
GRUYÈRE, TRØFFEL SAMT HJERTESALAT MED VINAIGRETTE /
D'ANGLETERRE CROQUE MONSIEUR WITH SOURDOUGH BREAD, HAM,
GRUYÈRE, TRUFFLE AND HEART SALAD WITH VINAIGRETTE 275 / 39

D'ANGLETERRE OMELET MED DANSK RØGET LAKS OG PURLØG / 175 / 25
D'ANGLETERRE OMELET WITH DANISH SMOKED SALMON AND CHIVES
MED 10 G. MARCHAL GOLD CAVIAR 275 / 39
WITH 10 G. MARCHAL GOLD CAVIAR

D'ANGLETERRE AVOCADO TOAST MED POCHERET ÆG OG TRØFFEL / 275 / 39
D'ANGLETERRE AVOCADO TOAST WITH POACHED EGG AND TRUFFLE

FRA HAVEN / FROM THE GARDEN

ÆRTEHUMMUS MED GRØNTSAGSCRUDITÉ OG MYNTE / 160 / 23
PEA HUMMUS WITH VEGETABLES CRUDITÉ AND MINT

SAFRANRISOTTO MED PIEDMONT HASSELNØDDER / 250 / 36
SAFFRON RISOTTO WITH PIEDMONT HAZELNUTS

BURRATA MED VARIATION AF TOMATER, SKALOTTELØG, OLIVENOLIE, 180 / 26
LAGRET BALSAMICO OG BASILIKUMSPESTO /
BURRATA WITH VARIATION OF TOMATOES, SHALLOTS, OLIVE OIL,
AGED BALSAMIC AND BASIL PESTO

SUPERFOOD SALAT MED QUINOA, EDAMAME, AVOCADO, KÅL, 230 / 33
BROCCOLINI, NØDDER, BLÅBÆR, GRANATÆBLE
OG CHIAFRØ-VINAIGRETTE /
SUPERFOOD SALAD WITH QUINOA, EDAMAME, AVOCADO, CABBAGE,
BROCCOLINI, ORGANIC NUTS, BLUEBERRIES, POMEGRANATE AND CHIA SEEDS
VINAIGRETTE

VEGANSK BRIOCHE BURGER LAVET PÅ SVAMPE, BEDER, BØNNER 225 / 32
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

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 / 62
50 G. GASTRO UNIKA OSCIETRA	2200 / 314
50 G. GASTRO UNIKA PLATINUM	2000 / 286
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

SPRØDSTEGT DANSK PIGHVAR SLIDER MED SAUCE TATAR
OG POMMES FRITES/ 195/ 26
CRISPY DANISH TURBOT SLIDER WITH SAUCE TARTARE AND FRENCH FRIES

HUMMER SLIDER MED AVOCADO, MANZANO TOMAT, SKALOTTELØG,
SAUCE COCKTAIL OG SØDE CHILI CHIPS / 245 / 33
LOBSTER SLIDER WITH AVOCADO, MANZANO 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 / 29

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

PATÉ EN CROÛTE MED FOIE GRAS, CORNICHONER OG SENNEP / 250 / 36
PATÉ EN CROÛTE WITH FOIE GRAS, CORNICHONS AND MUSTARD

CAESARSALAT MED BRYST AF DANSK FRITGÅENDE KYLLING,
HJERTESALAT, PARMESAN, CROUTONER OG CREMET ANSJOSSAUCE / 220 / 32
CAESAR SALAD WITH BREAST OF DANISH FREE RANGE CHICKEN,
HEART SALAD, PARMESAN, CROUTONS, AND CREAMY ANCHOVY SAUCE

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

D'ANGLETERRE BRIOCHE BURGER AF PREMIUM OKSEKØD MED OST, 225 / 32
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

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
CROISSANT
KALAMANSI SORBET / CALAMANSI SORBET

AFFOGATO 100 / 14

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

FRISKSKÅRET FRUGT /
FRESHLY SLICED FRUIT 180 / 26

CHOKOLADEKAGE MED KIRSEBÆR, VANILJE OG KÆRNEMÆLK / 120 / 17
BLACK FOREST GATEAU WITH CHERRY, VANILLA AND BUTTER MILK

MAISON'S BERØMTE FASTELAVNSBOLLE 135 / 19
SPØRG VENLIGST DERES TJENER OM DAGENS UDVALG /
MAISON'S FAMOUS FASTELAVNSBOLLE
PLEASE ASK YOUR WAITER FOR TODAY'S SELECTION

BØRNEMENU / KIDS MENU

PENNE MED SMØR / PENNE WITH BUTTER	100 / 13
PETIT BURGER MED POMMES FRITES / PETIT BURGER WITH FRENCH FRIES	140 / 20
KYLLINGEVINGER MED POMMES FRITES / CHICKEN WINGS WITH FRENCH FRIES	140 / 20
"MAISON TEDDY" MED CHOKOLADE OG SALTKARAMEL / "MAISON TEDDY" WITH CHOCOLATE AND SALTED CARAMEL	100 / 13
VANILJEIS MED CHOKOLADE SAUCE / VANILLA ICE CREAM AND CHOCOLATE	125 / 18