



Hot starter

Creamy langoustine soup with chunks of langoustine

Cold starter

Rose of cured salmon served with salad leaves, truffle oil and accompanied by a selection of two side sauces, garlic, and "grafin"

Main course

Beef tenderloin served with a red wine sauce and accompanied by gratin potatoes, vegetables, and pickled shallots.

Dessert

Riz á l'Amande with cream, toasted almonds, and cherry sauce

3 course
9.900,- kr

4 course
11.900,-kr

