

EXPLORER

RESTAURANT

2 COURSES DKK 348
3 COURSES DKK 447

STARTERS

Asparagus soup

Herb oil - Shrimp
(Plant-based version available upon request)

Chicken rilette

Smoked potatoes - Citrus -
Radish

Salt & sugar cured cod

Grilled cucumber - Horseradish -
Fennel

Beef tartare

Tarragon mayonnaise - Baked
tomatoes - Tardivo radicchio

MAIN COURSES

Stuffed grilled vegetables

Pommes frites - Salsa - Creamy garlic sauce
(Plant-based version available upon request)

Poussin

Tarragon sauce - Grilled pointed cabbage -
Pickled mushrooms

Veal brisket

Sweetbread - Fricassee -
Onions

Turbot

Buttermilk sauce - Browned butter -
Trout roe

Rack of lamb

Parsley sauce - Fermented garlic -
Baby carrots

New York strip 250gr

Beans - Béarnaise sauce -
Pommes frites

DESSERTS

Red fruit soup

Vanilla - White chocolate

Classic crème brûlée

Chocolate pie

Cherry sorbet - Roasted
salted almonds

Assortment of European cheeses

With accompaniments

Please ask the staff about allergens.

Subject to change