

EXPLORER

RESTAURANT

2 COURSES DKK 348
3 COURSES DKK 447

STARTERS

**Creamy soup
of cauliflower**

Watercress - Cod

**Grilled
goat cheese**

Tomato marmalade -
Brioche

**Peel-and-Eat
shrimps**

Aioli - Grilled brioche

**Dill-cured
salmon**

Mustard sauce -
Sourdough bread

**Grilled
carpaccio**

Fried capers -
Parmesan

MAIN COURSES

**Grilled asparagus
& pointed cabbage**

Blanquette - Vinaigrette - Papadums

**Cockerel
with crisp skin**

Root vegetable - Lingonberry -
Creamy porcini mushrooms

**Grilled Duroc
tomahawk pork chops**

Beets - Cracklings - Parsley jus

**Grilled fillet of lemon
sole & langoustine**

Scorzoneria - Baby lettuce -
Lobster sauce

**Grilled
lamp chops**

Fricassee of summer vegetables - Gremolata -
Tzatziki

**New York strip
250gr**

Caramelised onions - Béarnaise sauce -
Pommes frites

DESSERTS

**Frangipane with
white chocolate**

Yuzu - Ice cream

**Crème
brûlée**

**Eton
mess**

Pistachio - Strawberries

**Assortment of
European cheeses**

With accompaniments

SNACKS

Salted smoked almonds DKK 45
Mixed olives in chilli and lemon DKK 45
2 kinds of pesto and bread DKK 35
Mozzarella, olive oil and focaccia bread DKK 55

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Please ask the staff about allergens.

Subject to change