

DEN LILLE **F E D E** RESTAURANT

God mad & vin til rimelige penge, det er vores vision.

Konceptet er enkelt: 5 og 7 retters menu til hhv. 699,- og 985,- inkl. vinmenu.

Man kan også vælge retterne enkeltvis hvis appetitten ikke rækker til mere.

Spørg tjeneren ang. allergier.

Delicious food & wine at affordable prices. That's our vision.

The concept is simple: 5 or 7 course menu with wine pairing for 699, -/ 985, -.

You are also welcome to just have a few of the courses. Regarding allergies, please ask your waiter

SPECIAL OFFERS

Champagne 135,-

Champagne og snacks 180,-

Snacks: 2 slags/kinds 55,-

20 g Baerri classic caviar med tilbehør 275,-

The full experience 1250,-

Champagne- snacks - 7 retter/courses –

vin/wine menu – mineral water -

Kaffe/coffee- sødt/sweets

Have to be ordered by the entire table/ Skal bestilles af hele bordet

● **Torske bisque**

Dampet fisk, urter, blåmuslinger, dilldolje, fennikel
110,-

● **Confiteret kylling**

Hønse chiffon, grillet romaine, marinerede portobello, urter
135,-

Hvid asparges

Sort aspargesolie, fermenteret asparges, ægge-blomme,
brændt skorzenod, citrontimian, 165,-

Tilkøb: Rejer 95,-

Meat loaf

Confiteret løg, grillet fersken, trøffel, morkelsauce
155,-

● **Braiseret Kalvespidsbryst**

Brændteløg skaller, gulerødder, kål, ramsløgblanquette,
ærtetepuré, nye kartofler 220,-

● **Hvidskimmel ost**

Sprød kataifi, tranebær/æble pure, valnødder
95,-

● **Rabarber**

Rabarberkage, havrecreme, crumble, rabarbersorbet,
sødskaerm
95,-

● **Cod bisque**

Steamed fish, herbs, bluemussels, dill oil, fennel
110,-

● **Confited chicken**

Chicken foam, grilled romaine, marinated portobello, herbs
135,-

White asparagus

Black asparagus oil, fermented asparagus, egg yolk, burnt
salsify, lemon thyme 165,-

Add: scrimps 95,-

Meatloaf

Confit onions, grilled peach, truffle, morelsauce 155,-

Braised veal brisket

● Brunt onions, carrots, cabbage, wild garlic blanquette,
new potatoes, peapurée 220,-

White mold cheese

● Crisp kataifi, cranberry/apple purée, walnuts 95,-

Rhubarb

● Rhubarb cake, oat cream, crumble, rhubarb sorbet, chervil
95,-

5 retter/courses 425,- 5 retter/courses med vinmenu/with wine pairing 699,-

7 retter/courses 570,- 7 retter/courses med vinmenu/with wine pairing 985,-

Retter markeret med: • er med i 5 retters menuen Courses marked with: • are included in the 5 course menu

Der kan ved betaling med visse kredittkort/firmakort blive pålagt gebyr