

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. 740,- 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 740,- / 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

● **Jomfruhummer bisque**

Rimmet kammusling, dild, citron, fennikel, syltet skalotter 120,-

● **Stegt fisk**

Spidskål, porremarv, hasselnøddeolie, oliven blanquette, friske oliven, haricover, feldsalat 145,-

Tilkøb: Caviar 95,-

Citrussaltet laks

Kefir, dild olie, rugv crumble, stikkelsbær, glaskål, micro herbs 165,-

Vol au vent med braisreret svinekæber

Svampe sauce, hengemte asparges, cremet aspargesskum, æble, kanstanje 165,-

Tilkøb: Trøffel 95,-

Stegt andebryst

- Vores rødkål, krydderhonning, rødbede gastric, beder, pommes puré, vinterkål 235,-

Altesse rødkit ost

- Kakifrugt, clementiner, valnød, calvado 95,-

"Ris ala mande" i nye klæder

- Ris is, tonkabønne, kardemomme/mandel crumble, amarene kirsebær, vanillecreme, amaretto, kirsebær støv 100,-

● **Norwegian lobster bisque**

Cured scallops, dill, lemon, fennel, pickled shallots 120,-

● **Pan fried fish**

Poointed cabbage, leek, hazzelnut oil, olive blanquette, fresh olives, haricover, lambs lettuce 145,

Add: Caviar 95,-

Citrus-salted salmon

Kefir, dill oil, rye crumble, gooseberries, glass cabbage, micro herbs 165,-

Vol au vent with braised pork cheeks

Mushroom sauce, pickled asparagus, creamy asparagus foam, apple, chestnut 165,-

Add: Trøffel 95,-

● **Roasted duck breast**

Our red cabbage, spiced honey, beetroot gastrique, beets, mashed potatoes, winter greens 235,-

Add: Fried foie gras 125,-

● **Altesse cheese**

Persimmon, clementine, walnut, calvados 95,-

● **"Risalamande" our way**

Rice ice cream, tonkabean cardemon/almond crumble, amarena cherries, vanilla cream, amaretto, cherry dust 100,-

5 retter/courses 450,- 5 retter/courses med vinmenu/with wine pairing 740,-

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 kreditkort/firmakort blive pålagt gebyr