

# DINNER

OYSTERS 40 DKK EACH  
Red onion vinaigrette - lemon

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## STARTERS

<b>CAVIAR 30 GRAM</b>	<b>595</b>	<b>CRAB TARTARE</b>	<b>145</b>
<i>Oscietra Royal - blinis - sour cream</i>		<i>Cream cheese - apples - herbs</i>	
<b>LUMPFISH ROE</b>	<b>145</b>	<b>SARDINES - ORGANIC</b>	<b>125</b>
<i>Onions - herbs - creme fraiche</i>		<i>In virgin oliveolie - grilled lemon - focaccia</i>	

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## SMALL PLATES

<b>GRILLED WHITE ASPARAGUS</b>	<b>145</b>	<b>BRUSCHETTA</b>	<b>85</b>
<i>Ramson - herb hollandaise - shrimps</i>		<i>Tomato - garlic - parmasan</i>	
<b>TARTARE</b>	<b>145</b>		
<i>Truffle mayo - pine nuts - cheese - cress</i>			

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## MAINCOURSES

<b>ALBATROSSENS SHOOTING STAR</b>	<b>225</b>	<b>ALBATROSSEN BURGER</b>	<b>195</b>
<i>Smoked salmon - shrimps - new white asparagus - herb hollandaise</i>		<i>200 g. lava-grilled beef - greens - cheddar cheese prizel bun - fries - chili mayo</i>	
<b>MOULE FRITS</b>	<b>195</b>	<b>STEAK FRITS</b>	<b>345</b>
<i>Herbs - white wine - ramson - fries</i>		<i>Lava-grilled 250 g steak - seasonal vegetable - fries - bearnaise sauce</i>	
<b>CATCH OF THE DAY</b>	<b>245</b>	<b>STEAK TARTARE</b>	<b>245</b>
<i>Fresh from the market - seasonal vegetables small potatoes - sauce</i>		<i>Mixed with cognac - cornichons - raw egg yolk - capers - fries</i>	

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## CHILDREN'S MENU (UNDER 12 YEARS)

<b>FISH FILLET</b>	<b>125</b>	<b>CHICKEN NUGGETS</b>	<b>125</b>
<i>Remulade - fries</i>		<i>Mayo - fries</i>	

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## SWEETS

<b>RHUBARB TRIFLE</b>	<b>95</b>	<b>OLD-FASHIONED APPLE CAKE</b>	<b>95</b>
<i>Vanillacreme - macarons - whipped cream</i>		<i>Crunch- whipped cream - raspberry coulis</i>	
<b>GATEAU MARCEL</b>	<b>95</b>	<b>ICE CREME OF THE MONTH</b>	<b>95</b>

*Raspberry coulis - almond crumble*

*Raspberry coulis - berries - almond crumble*

**"GOLDEN" CHOCOLATE MOUSSE**

**95**

*Caramel - passion fruit - raspberries*