

Restaurant Høfde 4

(Evening)

Champagne and Snacks 250,-

Caviar White Sturgeon with blinis, sour creme 38% and chives 349,-

That extra something | 499,-

WAGYU FILET A5 MBS. 10-12. WITH ONION AND TRUFFLE SAUCE, 100G

The perfect Glass: Krug 171' Edition Pr. GL. 450,-

Starters

Grilled Tube-squid with kimchi sauce, mixed cabbage and crudité

Fried King trumpet mushroom with hoisin, marinated Zucchini, parsleycreme, pickled Jerusalem artichoke and pine nuts

Entrée

Smoked and steamed mussels, pickled fennel, deepfried parsley and herbal foam

Maincourses

Stuffed Pheasant with baked onions, pickled beetroot, cranberries and carrot pureé

Black Truffle 39,- (Can be added to all dishes)

Fried hake with celery and cabbage terrine, pickled apples, parsnip and sauce blanquette

Cheese

Fried Brie de Meaux with pickled pear, gooseberries, tuilles and pomegranate broken gel

Dessert

Grilled pineapple, white chocolate ganache, licorice crumble, tonka icecream

Side orders:

Green salad with 'mormor' dressing, lemon peel and black pepper | 60,-

Eco Burrata with olive oil | 75,-

Pommes Frites with Parmesan and chives | 75,-

2-Courses 500,- // 3- Courses 595,- // 4- Courses 675,- // 5- Courses 755,- // 6- Courses 835,-