

Restaurant Høfde 4

(Evening)

Champagne and Snacks 275,-

**ROGN CAVIAR | 15g with blinis, sour creme 38% and chives
Baerii 249,- | White Sturgeon 349,- | Ocietra 449,-**

**That extra something | 499,-
WAGYU FILET A5 MBS. 10-12. WITH ONION AND TRUFFLE SAUCE, 100G
The perfect Glass: Krug 172' Edition Pr. GL. 490,-**

Starters

Confit of sweetbread with baked onions, purée, glazed mini morels and mustard vinaigrette

Ponzu marinated red tuna with sesame pearls, tuilles and avocado/coconut ice cream

Entrée

Fried Lions Mane with pickled artichoke, lovage sifon, Fennell crudité and sea buckthorn broken gel

Maincourses

Poached Hake with glazed cherry tomatoes, basil, leek and sauce based on brown butter

Fried Pork tenderloin with salsiccia, spinach purée, carrots, mushrooms and dark sauce
Change Pork to Beef Tenderloin ; +85,-

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

Cheese

“Arme Ridder” Fried brioche, Tete au Moines, Arla unika Måneskær and quince

Dessert

Crispy puff pastry with mascarpone cream, black currant sorbet and sirup

Side orders:

Green salad with vinaigrette, lemon peel and black pepper | 60,-

Eco Burrata with olive oil | 75,-

Pommes Frites with Parmesan and chives | 75,-

2-Courses 498,- // 3- Courses 598,- // 4- Courses 698,- // 5- Courses 798,- // 6- Courses 898,-