

## STARTER

## 3 - COURSE MENU

395

<b>COLDSMOKED FAROESE SALMON</b>	125
<i>with horseraddish, apple and herbs</i>	
<b>COD CEVICHE</b>	125
<i>with lime, pear, mild chili and coriander</i>	
<b>CLASSIC FRENCH TATAR</b>	125
<i>with cornichons, Cognac, egg yolk and crispy capers</i>	
<b>SKAGEN</b>	125
<i>prawns, mayonnaise and herbs</i>	

<b>SMOKED MACKEREL</b>	
<i>with smoked cheese creme, cucumber, radish and dill</i>	
<b>VEAL TENDERLOIN STEAK</b>	
<i>small potatoes, seasonal vegetables and vealsauce</i>	
<b>GATEAU MARCEL</b>	
<i>with raspberry coulis and burnt white chocolate</i>	
<b>THE MENU CANNOT BE CHANGED</b>	

## MAIN COURSE

**TOURNEDOS ROSSINI**

*with small potatoes, seasonal vegetables, fried foie gras and trufflesauce*  
350

**CATCH OF THE DAY**

*with potatoes, seasonal vegetables and beurre blanc sauce*  
245

**SHOOTING STAR**

*deepfried and steamed fillet of plaice, smoked salmon and prawns on toasted bread*  
225

**WIENERSCHNITZEL**

*breaded fillet of veal with fried potatoes, peas and slice of lemon topped with anchovies and capers*  
235

**THE KRABBen BURGER**

*broiche bun with cheddar, bacon and salad and pickles. Served with french fries and mayonnaise*  
195

**MOULES FRITES**

*steamed mussels with whitewine, herbs and cream. Served with french fries and terragon mayo*  
195

## SWEET

<b>OLD-FASHIONED APPLE CAKE</b>	95
<i>with whipped cream and crumble</i>	
<b>RHUBARB TRIFLE</b>	95
<i>with macaroons, creme patissiere and whipped cream</i>	
<b>GORGONZOLA</b>	95
<i>with bread and garnish</i>	

<b>HOMEMADE ICECREAM</b>	95
<i>with raspberry coulis and whipped cream</i>	
<b>GATEAU MARCEL</b>	95
<i>with raspberry sauce and crispy chokolade</i>	
<b>FILLED CHOCOLATES - 5 PCS.</b>	55
<i>from COCA Chocolates</i>	