

starters *served with fresh foccacia bread*

GAMBERI PIL PIL tigerrejer - hvidløg - chili - persille - olivenolie **135**
PRAWNS PIL PIL tiger prawns - garlic - chili - parsley - olive oil

SALMONE AL FUMO røget laks - dild - spinatcrème - muscatnød **135**
SMOKED SALMON smoked salmon - dill - creamed spinach - nutmeg

CARPACCIO tynde skiver af oksefilet - parmesan - ristede pinjekerner - basilikum - olivenolie **145**
CARPACCIO thin slices of beef fillet - parmesan - roasted pine nuts - basil - olive oil

AFFETTATI MISTI italiensk charcuteri - artiskok - oliven - pesto **155**
AFFETTATI MISTI italian charcuterie - artichoke - olives - pesto

AFFETTATI MISTI SUPERIORE italiensk charcuteri - tigerrejer - unika ost - vagtelæg - artiskok - oliven - pesto **195**
AFFETTATI MISTI italian charcuterie - tiger prawns - unica cheese - quail egg - artichoke - olives - pesto

pasta *made with fresh pasta*

TONNATO lynstegt yellowfin tun - broccoli asparges - spinat - hummer sauce - forårsløg **195**
TONNATO seared yellowfin tuna - asparagus - spinach - lobster gravy - spring onions

SALMONE skindstegt laks - broccoli asparges - forårsløg - spinatcrème **185**
SALMONE skin fried salmon - asparagus - spring onions - creamed spinach

CARBONARA grillet pancetta (*italiensk bacon*) - cremet sauce - svampe - forårsløg - oregano **165**
CARBONARA grilled pancetta (*italian bacon*) - creamed sauce - mushrooms - spring onions - oregano

RAVIOLI fyld af ricotta & spinat - olivenolie - smør - salvie (V) **155**
RAVIOLI stuffed with ricotta and spinach - olive oil - butter - sage (V)

ARRABIATA friske sherrytomater - paprika - frisk chili - hvidløg - basilikum (V) **145**
ARRABIATA fresh cherry tomatoes - paprika - fresh chili - garlic - basil (V)

MANZO grillede skiver af oksefilet - svampe - broccoli asparges - forårsløg - paprika - cremet sauce **175**
MANZO grilled slices of beef fillet - mushrooms - asparagus - spring onions - paprika - creamed sauce

grill dishes *served with bearnaise & pepper sc. - spinach/avocado salad - french fries*

BISTECCA DI TONNO (225 g) - tunsteak skåret af gulfinnet tun TUNA STEAK (225 g) - tuna steak cut from yellowfin tuna	365
RIBEYE (350 g) - steak skåret af det øvre stykke af modnet højreb RIB EYE (350 g) - steak cut from the upper part of sirloin beef	375
TOURNEDOS (225 g) - oksemedaljon skåret af oksemørbrad TOURNEDOS (225 g) - beef medallion cut from beef tenderloin	385
VITELLO ROAST (225 g) - skiver af grillet kalvefilet med rosmarin VEAL FILLET (225 g) - slices of grilled veal fillet with rosemary	295

MENU BISTECCA

GAMBERI PIL PIL

tigerrejer - hvidløg - chili - persille - olivenolie
tiger prawns - garlic - chili - parsley - olive oil

VITELLO ROAST

kalvefilet grillet med rosmarin – bearnaise- & pebersauce - spinat / avocadosalat - pommes frites
filet of veal - roasted with rosemary – bearnaise- & pepper sauce - spinach / avocado salad - french fries

DESSERT TRILOGI

crème brûllée - panna cotta - sorbet
crème brûllée - panna cotta - sherbet

3 RETTER

3 COURSES

445

unika cheese

3 pcs. 125

GAMMEL KNAS

dehydreret havarti
dehydrated havarti

DEN HVIDE DAME

hvidskimmelost
white mold cheese 75+

HØGELUNDGAARD

frugtagtig blå ost
fruity blue cheese

small sweets *choose 3 or 6 different small sweets - sharing is welcome*

HINDBÆRSORBET RASPBERRY SORBET	CRÈME BRÛLÉE CRÈME BRULÉE	CHEESECAKE CHEESECAKE	HAVTORNORBET BUCKTHORN SORBET	3 / 6 pcs. 95 / 175
VANILLEIS VANILLA ICE CREAM	ÆBLESORBET APPLE SORBET	PANNA COTTA PANNA COTTA	CHOKOLAFONDANT CHOCOLATE FONDANT	