Monday - Saturday 11.30 - 15.30 (restaurant closes at 16.30)

OPEN SANDWICHES (Smørrebrød)

Traditionally matured herring 125,-
Tarragon mayo, shallots, fried capers, cress

Smoked mackerel 135,-
Smoked cheese w. herbs, eggyolk creme, radish, onion

Hand-peeled shrimps 145,-
Brioche, fried egg, lemon mayonnaise

Breaded plaice 135,-
Capers remoulade, lingonberries, lemon - Option shrimps +25,-

Roastbeef 135,-
Gherkin remoulade, sunchoke chips, horseradish

Selection of fish - served in two heats 345,-
Matured herring, smoked mackerel, fried plaice w. capersremoulade & lingonberries
cold-smoked salmon w. spinach and hollandaise, shrimps w. fried egg

CLASSICS

Oysters - Todays selction, 2 kinds pr. piece 48,-
Natural, gratinated, fried, dill & gherkin, piement & fingerlime

Gold caviar from Gastro Unika 10 gr/20 gr 275,-/495,-
Blinis, crème fraîche, onion

Moules Frites 185,-
Steamed mussels, french fries, aioli

Plaice Royale 195,-
Breaded and steamed plaice, shrimps, broccolini, choron sauce

Eggs Royale 185,-
Cold-smoked salmon, poached egg, spinach, sauce hollandaise

Mushroom toast 195,-
Iberico ham, trumpet mushroom, cheese, rosemary

Classic steak tartare made tableside 185,-

Confit eggyolk, fried ryebread

SuRi's plateau fruits de mer - (per pers./min. 2 pers.) 595,-
Two kinds of oysters, langoustine, scallops, crab salad,
shell-shrimps, moules frites, dips, aioli

DESSERTS & CHEESE

Cheese table (3 pcs.) 145,-.
Fried fruitbread, crackers, jams (extra cheese 35,-)

Crème Brûlée 135,-
Vanilla ice-cream, pickled berries

Pear 135,-
Vanilla, yoghurt, dark chocolate, cookiecrumble

SuRi´s chocolate dessert 145,-
Exclusive selected chocolate from Friis-Holm

Filled chocolate from Mikkel Friis-Holm pr. piece 28,-
5 selections