

# TASTING MENU

7 COURSES

## POACHED EGG & GRATED TRUFFLE

Smoked and pickled new potatoes tossed in herb dust, topped with a poached egg, truffle mayonnaise, and freshly grated truffle.

## DANISH SQUID AU CONFIT

Danish-caught squid served au confit and grilled with crunchy fennel-plum chutney, a chive emulsion and crispy squid ink tuile.

## TUNA TATARE

Tuna tartare in a creamy tartar sauce flavored with capers and herbs, served with crispy potato chips topped with Baerii caviar.

## RØMØ SHRIMP & TOMATO CONSOMMÉ

Tomato consommé with small Rømø shrimp, served with cucumber tartare, tangy onions, spicy dill oil, and crispy seaweed.

## HALIBUT W. SPRING HOLLANDAISE

Juicy fillet of halibut and smoked lardo, served with baked carrots glazed in aromatic juice, mushroom duxelles, sugared redcurrants, and ramson hollandaise.

## OSETRA & VANILLA

Creamy vanilla ice cream topped with Osetra caviar and a crispy biscuit.

## CITRUS W. YOGHURT

Citrus sponge cake with fresh citrus curd topped with burnt meringue, served with yoghurt ice cream, candied citrus peel, and crispy poppy seed tuile.

7-COURSE MENU INCL. WINE PARRING (6 GLASSES)  
DKK. 1.595,-

7-COURSE MENU INCL. ALCOHOL FREE PARRING (6  
GLASSES)  
DKK. 1.395,-

7-COURSE MENU  
DKK. 995,-

# TASTING MENU

4 COURSES

## POACHED EGG & GRATED TRUFFLE

Smoked and pickled new potatoes tossed in herb dust, topped with a poached egg, truffle mayonnaise, and freshly grated truffle.

## TUNA TATARE

Tuna tartare in a creamy tartar sauce flavored with capers and herbs, served with crispy potato chips topped with Baerii caviar.

## HALIBUT W. SPRING HOLLANDAISE

Juicy fillet of halibut and smoked lardo, served with baked carrots glazed in aromatic juice, mushroom duxelles, sugared redcurrants, and ramson hollandaise.

## CITRUS W. YOGHURT

Citrus sponge cake with fresh citrus curd topped with burnt meringue, served with yoghurt ice cream, candied citrus peel, and crispy poppy seed tuile.

4-COURSE MENU INCL. WINE PARRING  
DKK. 1.095,-

4-COURSE MENU INCL. ALCOHOL FREE PARRING  
DKK. 975,-

4-COURSE MENU  
DKK. 695,-

# TASTING MENU

## CAVIAR & SNACKS

### SNACKS

#### HORS D'OEUVRE

Spinach blinis with cognac-marinated lumpfish roe.

Crispy brandade of salted cod and stirred potato with herbs, served with creamy tartar sauce with capers and cornichon.

Pate a choux with tomato-infused creamy seafood salad and fried squid.

**DKK 125,-**

### CAVIAR

#### BAERII CAVIAR <sup>10G</sup>

10 grams of Grand Hotel's select Baerii Caviar served with warm buckwheat blinis, rich crème fraîche and red onion.

**DKK 285,-**

#### LOUIS XIII & BAERII CAVIAR <sup>10G</sup>

10 grams of Grand Hotel's select Baeroo Caviar served with 1cl Louis XIII Cognac.

**DKK 1.195,-**

#### BAERII CAVIAR <sup>50G</sup>

50 grams of Grand Hotel's select Baerii Caviar served with warm buckwheat blinis, rich crème fraîche and red onion.

**DKK 995,-**

#### LOUIS XIII & BAERII CAVIAR <sup>50G</sup>

50 grams of Grand Hotel's select Baerii Caviar served with 2cl Louis XIII Cognac.

**DKK 2.795,-**

#### OSCIETRA CAVIAR <sup>20G</sup>

20 grams of Grand Hotel's select Oscietra Caviar served with warm buckwheat blinis, rich crème fraîche and red onion.

**DKK 795,-**

#### LOUIS XIII & OSETRA CAVIAR <sup>20G</sup>

20 grams of Grand Hotel's select Oscietra Caviar served with 2cl Louis XIII Cognac.

**DKK 2.595,-**