



Copenhagen STEAK

RAW BAR

Frit valg / Free choice:
100 kr.

① **Bede carpaccio - brombær, pinjekerner & balsamico**
Beetroot carpaccio - blackberries, pine nuts & balsamico

Laksetatar - avocado, dijonsennep & kapers
Salmon tatar - avocado, dijon mustard & capers

4 østers - citron, eddike & tabasco
4 oysters - lemon, vinegar & tabasco

10 gr. Baerii Caviar - løg, creme fraiche & blinis +75 kr.
10 gr. Baerii Caviar - onions, sour creme & blinis +75 kr.

Oksetatar - chips, kapers & trøffelmayo
Beef tatar - chips, capers & truffle mayo



GRILL

Alle retter serveres med 1 valgfri side & sauce.
All dishes is served with 1 side & sauce free of choice.

NY Strip (250g. / 500g.) 250 kr. / 450 kr.
NY Strip 250g. / 500g.

Mørbrad (200g.) 300 kr.
Tenderloin 200g.

Ribeye (300g.) 300 kr.
Ribeye 300g.

Laks (200g.) 200 kr.
Salmon 200 gr.

① **Portobello Steak (180g.) 200 kr.**
Med avocado chimichurri
Portobello Steak 180 gr.
With avocado chimichurri

STARTER

Frit valg / Free choice:
75 kr.

Steakhouse Bacon
Steakhouse Bacon

Dansk charcuteri
Danish charcuteri

OUR SIGNATURE:

Beef Wellington (400g.) 400 kr.
Med parmaskinke, svampe
& dijonsennep
Afsæt 30 min. til tilberedning

Beef Wellington 400 gr.
With parma ham, mushrooms
& dijon mustard
Please allow 30 min. to cook

SIDES & SAUCE
Frit valg / Free choice:
35 kr.

Sauce Bordelaise

Sauce Bearnaise

Lemon sauce

Avocado chimichurri

Fritter
Fries

Fritter m. Spicy Vinegar
Fries w. Spicy Vinegar

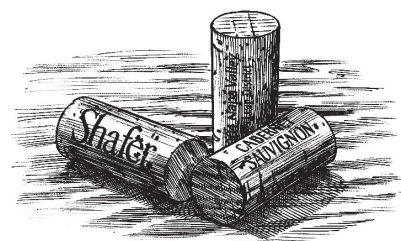
Fritter m. trøffel & ost +15 kr.
Fries w. truffle & cheese

Sæsonens kartofler
Seasonally potatoes

Grillede grøntsager
Grilled vegetables

Grøn salat
Green salad

Løgringe
Onion rings



WINE

Champagne

NV	Perrier-Jouët, Grand Brut	Gl./Bt. 125/600 kr.
NV	Henri Giraud, Dame-Jane, Brut Rosé, Aÿ	145/850 kr.
2011	Perrier-Jouët, Brut, Belle Epoque	1600 kr.

WHITE

2017	Riesling Patrick Kampf, Rheinhessen	75/375 kr.
2017	Grüner Veltliner Smaragd, Domäne Wachau, Wachau	95/475 kr.
2016	Sancerre, Calcaire, Francois Le Saint, Loire	110/550 kr.
2017	Chablis, Fevre & Fevre, Bourgogne	110/550 kr.
2016	Bourgogne Blanc "Couvent des Jacobins", Louis Jadot	80/400 kr.
2016	Pouilly-Fuisse, Domaine JA Ferret, Bourgogne	650 kr.
2016	Domaine Marc Rougeot, Meursault - Sous la Velle	1050 kr.
2016	Karia Chardonnay", Stag's Leap Wine Cellars, Napa Valley,	625 kr.



ROSÉ

2017	Marius Rosé by Michel Chapoutier, France	65/325 kr.
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RED

2015	Bourgogne Rouge "Couvent des Jacobins", Louis Jadot	85/425 kr.
2015	Mercurey Vieilles Vignes, Albert Sounit, Bourgogne	725 kr.
2016	Trousseau, Jacques Tissot, Jura	85/425 kr.
2017	"Marius" Rouge, M. Chapoutier, Rhône	75/375 kr.
2015	Côtes de Rhone, Elkjær-Amiel	85/425 kr.
2014	Valtravieso Reserva, Ribera del Duero	120/600 kr.
2015	PSI, Peter Sisseck, Ribera Del Duero	900 kr.
2015	Flor de Pingus, Ribera Del Duero	1600 kr.
2015	Valpolicella Classico Superiore Ripasso, Tornidora	90/450 kr.
2015	Barbera, Bricco dei Boschi, Piemonte	90/450 kr.
2013	Barolo, Germano, Piemonte	850 kr.
2016	The One Black, Noble Vines, Monterey, Californien	95/500 kr.
2014	Stag's Leap Wine Cellars, Hand of Time Red Blend, Napa Valley	500 kr.
2014	Stag's Leap Wine Cellars, Cabernet Sauvignon Cask 23, Napa Valley	900 kr.
2015	Stag's Leap Wine Cellars, Cabernet Sauvignon Artemis, Napa Valley	1150 kr.
2013	Stag's Leap Wine Cellars, S.L.V., Napa Valley	1900 kr.

SWEET

2007	Warre's Late Bottled Wintage Port, Douro	75/600 kr.
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