

Dinner

SNACKS

Pata Negra ham & Manchego cheese 175 DKK / Homemade Bread with homemade onion butter 65 DKK / Baked Green nocellara Olives 55 DKK
Provence Fries with hollandaise & chives 95 DKK / Monksfish nuggets in panko served with grilled lime mayonnaise & lime 145

-JOSEPHINE OYSTERS-

3 oysters 155 DKK / 6 oysters 295 DKK / 12 oysters 595 DKK

JOSEPHINE OYSTER NATUREL
served with mignonette & lemon

CRISPY OYSTERS IN PANKO
served with nam jim sauce & lime

OYSTER COMBO

3 oysters naturel & 3 oysters in panko

-STARTERS-

SUMMER RISOTTO 165 DKK
made with green asparagus, green peas & parmigiano reggiano

HALIBUT CEVICHE 175 DKK
served with fresh lime marinade,
koriander, fresh jalapeño, apple & cucumber

½ CHILLED LOBSTER 365 DKK
served with mayonnaise, homemade bread & lemon

STEAK TARTARE 165 DKK / 225 DKK
cornichons, cognac, tomato, mustard, croutons & salad
add fries + 65 DKK
hollandaise dip + 25 DKK

-MAINS-

BELLES BOUILLABAISE 295 DKK
served with blue mussels, halibut, shrimps, rouillé & homemade bread

PAN SEARED HALLIBUT 365 DKK
served with vegetable frikassé, blanquette sauce & ramsons

LOBSTER LINGUINE 385 DKK
made with lobster bisque, fresh tomatoes & basil

WAGYU CHEESEBURGER 225 DKK
served with lettuce, tomato, bacon, onion, pickles, dijonnaise & fries

BEEF TOURNEDOS 395 DKK
served with madagascar pepper sauce, green salad & fries

BEEF RIBEYE 425 DKK
served with chimichuri bearnaise sauce, green salad & fries

-Seasonal-

WHITE ASPARAGUS
& FJORDSHRIMPS 345 DKK
served with hollandaise, crispy bread & herbs salad

-Specials-

Caviar served with chives, creme fraiche & blinis

30G. GOLD SELECTION CAVIAR 495 DKK

50G. GOLD SELECTION CAVIAR 825 DKK

125G. GOLD SELECTION CAVIAR 2300 DKK

R.A.P 225 DKK
served with Suterné Gel & croutons

DESSERTS & CHEESE

HOMEMADE ICE CREAMS VANILLA ICE CREAM
CHOCOLATE / LEMON SORBET 55 PR. SCOOP

YUZU CREME BRULÉE 135 DKK
served with vanille ice cream

TARTE AU CITRON 125 DKK
served with burned meringue

PROFITEROLE 145 DKK
homemade profiterole with vanilla ice cream, chocolate
sauce & toasted almonds

CHEESE SERVING 165 DKK
5 French & Italian cheeses served with
fruit compoté & toasted rye bread



Aften

SNACKS

Pata Negra skinke & Manchego ost 175 DKK / Hjemmelavet brød med hjemmelavet løgsmør 65 DKK / Bagte Grønne nocellara oliven 55 DKK
Provence pommes frites med sauce hollandaise & purløg 85 DKK / Havtaskekæbe nuggets i panko serveret med grillet lime mayonnaise & lime 145

-JOSEPHINE ØSTERS-

3 østers 155 DKK / 6 østers 295 DKK / 12 østers 595 DKK

ØSTERS NATUREL

serveret med mignonette & citron

SPRØDE ØSTERS I PANKO

serveret med nam jim vinaigrette & lime

ØSTERS COMBO

3 østers naturel & 3 østers i panko

-FORRETTER-

SOMMERRISOTTO 165 DKK

lavet på grønne asparges, grønne ærter & parmigiano reggiano

HELLEFLYNDER CEVICHE 175 DKK

serveret med frisk lime marinade,
frisk jalapeño, koriander, æble & agurk

½ AFKØLET HUMMER 365 DKK

serveret med mayonnaise, hjemmelavet brød & citron

RØRT FRANSK TATAR 165 DKK / 225 DKK

cornichoner, cognac, tomat, sennep, croutoner & salat
tilføj pommes frites + 65 DKK
hollandaise sauce + 25 DKK

-HOVEDRETTER-

BELLES BOUILLABAISE 295 DKK

blåmuslinger, helleflynder, rejer,
serveret med rouillé & hjemmelavet brød

PANDESTEGT HELLEFLYNDER 365 DKK

serveret med grøntsagsfrikassé, blanquette sauce & ramsløg

HUMMER LINGUINE 385 DKK

lavet med hummerbisque, friske tomater & basilikum

WAGYU CHEESEBURGER 225 DKK

serveret med salat, tomat, bacon, løg, pickles, dijonnaise & pommes frites

OKSE TOURNEDOS 395 DKK

serveret med madagascarpesauce, grøn salat & pommes frites

OKSERIBEYE 425 DKK

serveret med "spicy" bearnaise sauce, koriander,
grøn salat & pommes frites

-Sæson-

HVIDE ASPARGES

& FJORDREJER 345 DKK

serveret med hollandaise, sprødt brød & urtesalat

-Specials-

Caviar serveret med purløg, creme fraiche & blinis

30G. GOLD SELECTION CAVIAR 495 DKK

50G. GOLD SELECTION CAVIAR 825 DKK

125G. GOLD SELECTION CAVIAR 2300 DKK

R.A.P 225 DKK

serveret med Suterné Gel & croutoner

DESSERTER & OSTE

HJEMMELAVET IS & SORBET - VANILJEIS
CHOKOLADEIS / CITRON SORBET 55 PR. SCOOP

YUZU CREME BRULÉE 135 DKK

serveret med vanilje is

TARTE AU CITRON 125 DKK

serveret med brændt marengs

PROFITEROLE 145

hjemmelavet profiterole med vaniljeis,
chokoladesauce & ristede mandler

OSTETALLERKEN 165

5 Franske & Italienske oste serveret med
frugt kompot & smørristet rugbrød

