

SNACKS

Rory ´s ham and cheese croquettes with Espelette pepper mayonnaise	75
Deluxe oysters with sour cream, lemon jelly, dill oil & lumpfish roe	85
Waffle with Iberico ham and grated Gruyère	125
Oysters from Romogues with lemon and vinaigrette - 3 pcs/6 pcs.....	155 / 300
Black Label caviar 30 g with brioche, crème fraîche and red onion	495

STARTERS

Cold smoked salmon with lemon mayonnaise, radish and chives	195
Scallops au gratin with comtè, spinach, pickled shallots & clam velouté	200
Blanched white asparagus with sea-boiled prawns, hollandaise & herbs.....	200
(Additional purchase of 10 gr. Black Label Caviar)	+ 125
Burrata with tomatoes, raspberries & piment d’espelette*	145
*(vegan option available - with artichokes)	
Escargot de Bourgogne with tomato and croutons	125
Rory’s tartar with pickled green tomatoes, spring onions, pickled mustard seeds, horseradish & potato chips	200

MAIN

Moules Marinières.....	165
Rory ´s Cheeseburger with bacon and onionrings	165
Cannelloni au gratin with spinach & peas*	185
*(vegan option available)	
Poisson du jour with browned cauliflower, hazelnuts, beurre noisette emulsion, lemon and sauce nage (ask your waiter)	265
Roasted rabbit with leek confit, egg vinaigrette & creamy sauce with chives & gruyere	265
Slow cooked beef culotte with garlic, haricot verts, pickled shallots, french fries and Bearnaise sauce.....	235
Sashi rib-eye 250 g with french fries and Bearnaise or sauce Poivre...	375

Choose
your extra
sides

- French fries 45
- New potatoes turned in
parsley & garlic 45
- Mixed salad with vinaigrette 45
- Onion rings 45
- Freshly grated truffle 135/dish
- Sauces 25 (Poivre or Bearnaise)
- Dip 10
- Aioli, mayonnaise, fermented garlic
mayonnaise or lemon mayonnaise

DESSERTS

Crème Brûlée with Bourbon vanilla	105
Profiteroles with vanilla cream, hot chocolate sauce and vanilla ice cream	115
Mousse au chocolat	120
Gooseberry sorbet with sugar-pickled gooseberries & dark chocolate.....	125
Cheese trolley with seasonal accessories 3 pcs /6 pcs	155 / 185
Petit Fours	75

KIDS MENU

Burger with french fries & ketchup	130
Cordon Bleu with french fries	125
Vanilla ice cream with whipped cream and crumble	105

PRE-DINNER

Cocktails

RORY ´S SPRITZ 110	FRENCH 75 125
RABARBER, LILLET, CREMANT	CHAMPAGNE, LEMON, GIN

SPARKLING / CHAMPAGNE GL / FL

NV Cremant de Limoux, FR.....	90 / 515
NV Carte Blanche, Bernard Remy, Champagne, FR.....	160 / 895
André Clouet Brut, Bouzy	1050
Dom Perignon, Champagne, FR.....	3200

WHITE

Vignerons du Narbonnais, Haut Flassac, Languedoc, FR	90 / 365
Riesling, Hunawihr, Alsace, FR.....	115 / 535
Chateau de Guiraud, Bordeaux, FR	595
Chablis, Saint Pierre le Domaine d’Henry, FR.....	140 / 655
Meursault, Vieilles Vignes, Vincent Giradin, FR	1595

RED

Emotion 1, Pays d ´Oc, FR.....	90 / 365
Beaujolais Village, Sabot, FR	95 / 480
Cotes du Rhone, Laurent B, Brusset, FR.....	125 / 575
Bourgogne Rouge, Faively, FR	935
Coudoulet de Beaucastel, FR	195 / 950
Gevrey-Chambertin”Creux Brouillard”, Pierre Naigeon, FR	1150

ROSE

SKGN L’Escale Rosé, Roussillon, FR	90 / 425
Miraval, Côtiers de Provence, FR	165 / 780

DRAFT

	33 CL / 50 CL
Carlsberg, DK	48 / 72
Tuborg Classic, DK	48 / 72
Grimbergen Double Ambréé, BE	65 / 82
Grimbergen Blond, BE	65 / 82
Kronenburg Blanc 1664, FR	65 / 82
IPA,DK.....	65 / 82

BOTTLE / CAN

Brooklyn Lager, US (35,5 cl).....	65
Erdinger, GER (50 cl)	75
To øl (DIPA, Whirl Domination), DK.....	(Can) 65 / 75
Non alcoholic beer	from 45

SODA

Coca Cola, Coca Cola Zero, Fanta, Sprite, Schweppes Lemon.....	39
--	----

All prices are stated in DKK and incl. VAT
Ask us about allergens

