

APÉRITIF

Lacroix Dunesse Brut Champagne, France
185 / 925

Pierre Péters Blanc de Blancs, Champagne, France
225 / 1 245

Krug Grand Cuvee 173^{ème} Édition, Champagne, France
655 / 3 800

SNACKS

Gillardeau Oysters Nr.4
55

Huitres Gratinées XO
Østers med bagt XO Hollandaise & lime
Oysters baked with XO hollandaise & lime
55

Garlic Bread
Ristet brød med hvidløgssmør
Toasted bread with garlic butter
65

Brussels Sprouts
Sauteret med grøn peberfrugt & lime blade
Sautéed with green pepper and lime leaf
95

“Rævhede” Ham
Rævhede skinke
Cured ham
115

Roasted Almonds
Let saltede nødder
Lightly salted nuts
45

Olives
55

STARTERS

Spicy Burrata
Frisk burrata, syltede tomat, forårsløg & chili
Fresh burrata, pickled tomato,
raw scallions & crispy chili
145

Lobster Roll
Brød med hummer, æble, selleri & yuzu mayonnaise
Bread with lobster, apple, celery & yuzu mayonnaise
165

Roasted Langoustine
Jomfruhummer med Café de Paris smør
Langoustine with Café de Paris butter
195

Beef Tataki
Oksekød med syltede Karl-Johan svampe, shiso og sichuan
Beef with pickled porcini, shiso & sichuan pepper
165

Add caviar + 125

Set Menu | 555

Beef Tataki
Oksekød med syltede Karl-Johan svampe, shiso og sichuan
Beef with pickled porcini, shiso & sichuan pepper

Arctic Char
Pandestegt fjeldørred med ingefær, purløg & beurre blanc
Pan-fried arctic char with ginger, chives & beurre blanc

Or

Steak Frites 250 gr + 100 dkk
Grillet steak & frites med Sichuan pebersauce
Grilled steak & frites with Sichuan pebersauce

Mandarin brûlée
Med sprød karamel
With crispy caramel

Signature Menu | 875

Garlic bread
Gillardeau Oysters Nr.4
"Rævhede" Ham

Beef Tataki
Oksekød med syltede Karl-Johan svampe, shiso og sichuan
Beef with pickled porcini, shiso & sichuan pepper

Roasted Langoustine
Jomfruhummer med Café de Paris smør
Langoustine with Café de Paris butter

Steak Frites 250 gr
Grillet steak & frites med Sichuan pebersauce
Grilled steak & frites with Sichuan pebersauce

Flaming Smith
Baked Alaska med kokos & lime sorbet
Baked Alaska with coconut & lime sorbet

MAINS

Arctic Char
Pandestegt fjeldørred med ingefær, purløg & beurre blanc
Pan-fried arctic char with ginger, chives & beurre blanc
265

Mushroom Dumplings
Serveret med pocheret æg & svampe boullion
Served with poached egg & mushroom bouillon
275

Saffron Risotto
Cremet saffron risotto med parmesan & fennikel
Creamy saffron risotto with parmesan & fennel
245

Lemon Sole
Pandestegt søtunge med hummerbisque
Pan-fried lemon sole with lobster bisque
345

Steak Frites 250 gr
Grillet steak frites med Sichuan pebersauce, grøn salat & bearnaise
Grilled steak frites with Sichuan pebersauce, green salad & bearnaise
365

SIDES

Grilled Hokkaido & Fresh Papaya Salad
75

Broccoli Sauté & Romanesco Sauce
75

Potato Purée
55

Smith's Salad
65

Pilaff Rice & Sesame Seeds
55

Béarnaise Sauce
55

Sichuan Pepper Sauce
55

Smith's Spiced Fries
55



DESSERTS

Flaming Smith
Baked Alaska med kokos & lime sorbet
Baked Alaska with coconut & lime sorbet
135

The Smith Dirty Sichuan Pudding
Med Sichuan karamel sauce & vaniljeis
With Sichuan caramel sauce & vanilla ice cream
155

Mandarin brûlée
Med sprød karamel
With crispy caramel
155

SWEET WINE

2024 Château Marie Plaisance Moelleux, Côtes de Bergerac, France	75 / 625
2022 Domaine Chupin Coteaux du Layon, Loire, France	85 / 800

FORTIFIED WINE

NV Fonseca Guimaraens Ruby Port, Douro, Portugal	75 / 750
NV Fonseca Guimaraens 20 yrs Tawny Port, Douro, Portugal	155 / 1 500
1985 Mas Amiel Vintage Maury (10 L), Roussillon, France	Glass 185

R.F.
SMITH
CONTINENTAL **THE DIRTY SICHUAN™** STEAK HOUSE

Culinary Philosophy

*Focusing on robust flavors and simplicity, using only the highest quality produce.
Each dish is crafted to showcase the essence of its ingredients, allowing their natural flavors to shine through.*

*The glass is never half empty at our establishment – it's always overflowing with indulgence and sophistication.
From arrival to departure, we are dedicated to creating memorable experiences that leave a lasting impression.*

We Serve More Than Flavors.