

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.

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 ribeye & frites med Sichuan pebersauce
Grilled ribeye & frites with Sichuan pebersauce

Mandarin brûlée
Med sprød karamel
With crispy caramel

Add Set Wine Pairing | 445

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 ribeye & frites med Sichuan pebersauce
Grilled ribeye & frites with Sichuan pebersauce

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

Add Signature Wine Pairing | 725

SNACKS

Gillardeau Oyster Nr.4
55

Huitres Gratinées XO
Øster med bagt XO Hollandaise & lime
Oyster baked with XO Hollandaise & lime
55

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

Olives
55

"Rævhede" Ham
Rævhede skinke
Cured ham
115

Roasted Almonds
Let saltede nødder
Lightly salted nuts
45

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

Add caviar + 125

STARTERS

- Spicy Burrata
Frisk burrata, syltede tomater, 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

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 ribeye med Sichuan pebersauce, grøn salat &
bearnaise
Grilled ribeye 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

Add caviar + 125



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