

R.F.
SMITH

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.*

R.F
SMITH

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 ørredrogn, asparges & beurre blanc
Pan-fried arctic char with trout roes, asparagus & beurre blanc*

Or

Steak Frites 250 gr + 100 dkk

*Grillet ribeye & frites med Sichuan pebersauce & bearnaise
Grilled ribeye & frites with Sichuan pebersauce & bearnaise*

Crème 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

Jomfruummer med Café de Paris smør

Langoustine with Café de Paris butter

Steak Frites 250 gr

*Grillet ribeye & frites med Sichuan pebersauce & bearnaise
Grilled ribeye & frites with Sichuan pebersauce & bearnaise*

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

R.F.
SMITH

S T A R T E R S

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

M A I N S

Arctic Char

Pandestegt fjeldørred med ørredrogn, asparges & beurre
blanc

Pan-fried arctic char with trout roes, asparagus & beurre
blanc

265

Mushroom Dumplings

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

275

Saffron Risotto

Cremit 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

S I D E S

Grilled Hokkaido & Fresh Papaya Salad

75

Broccoli Sauté & Romesco 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

R.F.
SMITH

D E S S E R T S

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

Seasonal Pavlova
Med hvid chokoladeganache, kompot & vaniljeis
With white chocolate ganache, compote, & vanilla ice cream
155

Crème brûlée
Med sprød karamel
With crispy caramel
155

S W E E T W I N E

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

F O R T I F I E D W I N E

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