

WELCOME

CHAMPAGNE

Champagne Brut, Philippe de Nanteuil.
One glass • 129 kr.

GIN & TONIC

Tanqueray and Fever Tree Indian Tonic.
119 kr.

CRÉMANT

Crémant de Bourgogne Brut – Léonce Bocquet.
One glass • 89 kr.

GREEN OLIVES • 49 kr. SALTED ALMONDS • 49 kr. ROOT VEGETABLE CHIPS • 49 kr.

STARTERS

OYSTERS

Perle Blanche oysters served with lemon and three types of classic garnish.
By piece..... 44 kr.

CAVIAR

White sturgeon caviar served with blinis, creme fraiche and chopped red onions, 30 g (1 oz) 399 kr.

SALMON TATARE

Tartare from smoked and fresh salmon, creme fraiche, red onion and fresh herbs served with trout and crispy rye bread..... 149 kr.
With 10 g (0,35 oz) Black Label Caviar..... 288 kr.

LOBSTER TAIL

Butter fried lobster tail served on sautéed spinach with lobster bisque..... 299 kr.
With 10 g (0,35 oz) Black Label Caviar..... 438 kr.

FOIE GRAS TERRINE

Classic French terrine of foie gras served with apricot compote and toast.
199 kr.

FRENCH TARTARE

Tartare from Danish top round beef bound with cognac, Dijon mustard, egg yolk, capers, cornichons, shallots, tomatoes, potato chips and herbs garnished with tarragon mayonnaise 129 kr.

EVENING MENU

STARTER Smoked salmon from Daniel Letz served with fennel crudité, pickled radish and a cream made of horseradish.

MAIN COURSE (choose between tournedos or cod)

Meat: Tournedos of beef tenderloin with a puree of carrots, glazed carrots and brocolini with a port wine sauce. Served with potatoes in butter with fresh herbs.

Fish: Cod with butter steamed fennel in a clam sauce with Noilly Prat and served with a salad of fresh herbs.
Potatoes in butter with fresh herbs on the side.

DESSERT Classic Fench lemon tart with burnt meringue.

Menu
price
459 kr.

MAIN COURSES

MOULES FRITES

Steamed mussels with herbs served in a creamy mussel sauce and garnished with fresh herbs. Served with French fries and safran aioli..... 189 kr.

COD

Cod with tomato concasse, safran beurre blanc and a lemon salad served with potatoes in butter with fresh herbs 299 kr.

PEPPER STEAK

Tenderloin steak with green Madagascar pepper, butter fried haricots verts and mushrooms served with potatoes in butter and fresh herbs.
329 kr.

STEAK FRITES

Ribeye steak with red wine glazed shallots and served with a small salad, French fries and sauce bearnaise. 289 kr.

FRENCH TARTARE

Tartare from Danish top round beef bound with cognac, Dijon mustard, egg yolk, capers, cornichons, shallots, tomatoes, potato chips and herbs garnished with tarragon mayonnaise.
Served with French fries and mustard mayonnaise 199 kr.

ROSÉ ROSÉ BURGER

Minced beef served in a brioche bun with melted gruyère cheese, bacon, dressing royal, salad, fresh tomatoes, pickled cucumber and braised red onion. Served with French fries, mustard mayonnaise and bearnaise (can also be made vegetarian style)..... 199 kr.

CHEVRE CHAUD

Goat cheese au gratin served with croutons on a salad of romaine lettuce, lollo rossa, rocket, haricots verts, black olives Nicoise, roasted walnuts and oven baked tomatoes in a Dijon vinaigrette..... 169 kr.

SIDE DISHES AND EXTRAS

Only as an addition to main courses

SALAD OF POINTED CABBAGE

Salad of pointed cabbage with shallots, roasted hazelnuts and fresh grapes in a lemon and olive oil dressing • 49 kr.

SALAD

Mixed salad with a honey and Dijon mustard vinaigrette • 49 kr.

FRENCH FRIES

French fries with sauce bearnaise, mustard mayonnaise or ketchup • 59 kr.

ADDITIONAL fried foie gras • 89 kr.

ADDITIONAL freshle grated truffle • Daily price

ADDITIONAL 10 g (0,35 oz) of Black Label Caviar • 139 kr.

DESSERT

CRÈME BRÛLÉE Classic crème brûlée served with fresh berries..... 99 kr.

LEMON TART Classic Fench lemon tart with burnt meringue..... 99 kr.

GATEAU MARCEL Chocolate cake with vanilla ice and fresh berries..... 99 kr.

CAFÉ GOURMAND 3 petit fours, sweets and coffee free of choice..... 99 kr.

CHEESE

CHEESES

3 European cheeses with additional garnish 139 kr.