

LUNCH



OPEN SANDWICHES

**PICKLED HERRING**

Old-fashioned matured herring served on rye bread with beet, apple, horseradish, red onion, creme fraiche and deep-fried capers.

99 kr.



**MATURED HERRING WITH CURRY CREME**

Old-fashioned matured herring served on rye bread with curry creme, apple, onion, capers and medium boiled egg.

99 kr.

SNAPS 3 or 6 cl • 39 / 75 kr.

**EGG & SHRIMPS**

Medium boiled egg with hand-peeled shrimps served on rye bread with mayonnaise, dill and lemon ..... 129 kr.

**SHRIMPS ON WHEAT BREAD**

Hand-peeled Swedish shrimps served on freshly baked wheat bread with mayonnaise, dill and lemon ..... 139 kr.

**TOAST ROSÉ ROSÉ**

Hand-peeled shrimps in a creamy rosé-dressing with cognac served on toasted bread and garnished with trout roe and a salad of fresh herbs.

169 kr.

**FILLET OF PLAICE**

Breaded and butter-fried fillet of plaice served on rye bread with remoulade and lemon ..... 129 kr.

**FILLET OF PLAICE WITH SHRIMPS**

Breaded and butter-fried fillet of plaice served on rye bread with hand-peeled shrimps, dill-mayonnaise and lemon ..... 149 kr.

**TOMATO**

Variation of Heirloom tomatoes on toasted rye bread with red onions, fresh cheese from Kirk and served with a salad of fresh herbs ..... 119 kr.

**AVOCADO**

Toasted rye bread with avocado, medium boiled egg, long-baked tomatoes, roasted almonds, Piment d'Espelette and fresh herbs ..... 129 kr.  
Additional smoked salmon from Daniel Letz ..... 59 kr.  
Additional hand-peeled shrimps ..... 49 kr.

**CHICKEN SALAD WITH BACON**

French Label Rouge chicken in a creamy dressing with Penny Bun mushrooms and served with pickled brown beech, cornichons, roasted pepper-bacon, crispy skin and cress on toasted rye bread ..... 129 kr.

**ROASTBEEF**

Roastbeef – slices of tenderloin – served on rye bread with fried onions, pickled slices of cucumber, fried egg and tarragon mayonnaise ..... 169 kr.

**TARTARE**

Rosé Rosé's classic tartare served on rye bread with egg yolk, onions, beets, capers, horseradish and fresh herbs ..... 139 kr.

CLASSICS

**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.

**SMOKED SALMON**

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

149 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.

**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.

**BEEF A LA PARIS**

Beef a la Paris from Danish minced beef served on toasted bread with egg yolk, pickles, beets, onions, capers and horseradish (can also be made vegetarian style) • 169 kr.

Additional French fries and mustard mayonnaise • 59 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 onions.

Served with French fries and mustard mayonnaise (can also be made vegetarian style).

189 kr.

**CROQUE MADAME**

Ecological bread made of sourdough and served with fried egg, country ham, gruyère cheese, tomato and salad • 149 kr.

**CROQUE MONSIEUR**

Ecological bread made of sourdough and served with country ham, gruyère cheese, tomato and salad • 129 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.

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

3 European cheeses with additional garnish.  
139 kr.