

EVENING

WELCOME

CHAMPAGNE

Champagne Brut, Philippe de Nantheuil
One glass • 139 kr.

GIN & TONIC

Tanqueray and Fever Tree Indian Tonic
119 kr.

CREMANT

Crémant de bourgogne brut – Léonce Bocquet
One glass • 89 kr.

GREEN OLIVES • 49 kr. SALTED ALMONDS • 49 kr. SALTED PATATO CHIPS • 49 kr.

STARTERS

OYSTERS

Gillardeau oysters served with grilled lemon, sherry vinaigrette and tomatoized tabasco. By piece 44 kr.

CAVIAR

30 grams of White Sturgeon Caviar served with blinis, sour cream and chopped red onion 399 kr.

LOBSTER BISQUE

Lobster bisque with Norwegian lobster, root vegetable brunoise, dill oil and salted almonds..... 179 kr.

SWORDFISH CARPACCIO

Thin slices of swordfish served with tomato tatar, mixed with almond oil and sherry vinegar, arugula and pine nuts 189 kr.

RAVIOLI

Ravioli filled with truffle and mascarpone, served with mushroom bisque, root vegetable brunoise, green truffle oil and freshly grated truffle..... 229 kr.

ESCARGOTS Á LA BOURGUIGNONNE

Snails in shell grilled in garlic-herb butter 149 kr.

FOIE GRAS TERRINE

Classic terrine of foie gras, served with fig compote, blueberry coulis and toasted brioche • 199 kr.

FRENCH TARTARE

Tartare of Danish beef top round mixed with cognac, Dijon mustard, egg yolk, capers, cornichons, shallots and tomato, served with estragon mayonnaise, potato chips and herbs 159 kr.

EVENING MENU

STARTER

Lobster bisque with Norwegian lobster, root vegetable brunoise, dill oil and salted almonds

MAIN COURSES (choose between fish or meat)

Fish: Butter fried cod served with apple and parsnip brunoise, fried flower sprouts and fume of cockles

Meat: Medallion of veal tenderloin served with pepper sauce, parsnip purée, king trumpet mushroom and pommes Anna

DESSERT

French orange tart - short crust pastry base with orange curd, covered in blood orange gel and served with hazelnut nougatine and dark chocolate sorbet

Menu price
529 kr.

MAIN COURSES

MOULES FRITES

Mussels steamed with herbs, served in a creamy mussel sauce and topped with fresh herbs. Served with French fries and saffron aioli..... 239 kr.

COD

Butter fried cod served with apple and parsnip brunoise, fried flower sprouts and fume of cockles..... 319 kr.

BRAISED PORK

Herb braised free range pork with Hoisin-glazed red pointed cabbage, pommes puree and puffed rind, served with a heavy braise sauce 299 kr.

PEPPER STEAK

Medallion of veal tenderloin served with pepper sauce, parsnip purée, king trumpet mushroom and pommes Anna • 349 kr.

RAVIOLI

Ravioli filled with truffle and mascarpone, served with mushroom bisque, root vegetable brunoise, green truffle oil and freshly grated truffle..... 299 kr.

STEAK FRITES

Rib-eye served with tomato confit and pickled red onion. Served with a small salad, fries and bearnaise sauce 389 kr.

CHEVRE CHAUD SALAD

Goat cheese au gratin on croutons, served with butter beans, black niçoise olives, honey pickled nuts with rosemary and citrus, tomato confit and Dijon vinaigrette 239 kr.

FRENCH TARTARE

Tartare of Danish beef top round mixed with cognac, dijon, egg yolk, capers, cornichons, shallots and tomato, served with estragon mayonnaise, potato chips and herbs. With French fries and mustard mayonnaise..... 249 kr.

SIDEORDERS & ADD-ONS

Only as an add-on to main courses

SALAD

Mixed salad with honey and dijon vinaigrette • 49 kr.

FRENCH FRIES

French fries with bearnaise sauce, mustard mayonnaise or ketchup • 69 kr.

ADD-ON fried foie gras • 89 kr.

ADD-ON 10 grams White Sturgeon Caviar • 149 kr.

CHEESE & DESSERTS

CHEESES 3 European cheeses with additional garnish..... 139 kr.

CRÈME BRÛLEE Classic crème brûlée served with fresh berries..... 119 kr.

CREPE SUZETTE Crepes served in orange sauce with almonds flambéd in Grand mariner. With vanilla parfait..... 149 kr.

FRENCH ORANGE TART Short crust pastry filled with orange curd, covered with blood orange gel, served with hazelnut nougatine and dark chocolate sorbet 129 kr.

CAFÉ GOURMAND 3 petit fours, sweets and coffee free of choice..... 109 kr.

Credit card fee – only for certain cards

The evening menu is served from 17.00 o'clock

Allergens – please ask your waiter