

LUNCH

## OPEN SANDWICHES

### MARINATED HERRING

Old fashioned matured fillet of herring, served with capers,  
onion and dill  
119 kr.



### MUSTARD HERRING

Old fashioned matured fillet of herring, served with mustard  
mayonnaise, pickles mustard seeds and marinated beets  
119 kr.

SCHNAPPS 3 or 6 cl • 39 / 75 kr.

### EGG AND SHRIMP

Soft hardboiled egg with hand peeled shrimp served on rye bread  
with mayonnaise, dill and lemon ..... 129 kr.

### HOT AND COLD SMOKED SALMON SALAD

Hot and cold smoked salmon in a creamy dressing with  
capers and herbs, served on toasted rye bread  
179 kr.

### PLAICE FILET

Breaded and butter fried plaice filet served on rye bread with  
cucumber salad, remoulade and lemon ..... 169 kr.

### PLAICE FILET WITH SHRIMP

Breaded and butter fried plaice filet served on rye bread with  
hand peeled shrimp, dill mayonnaise and lemon ..... 179 kr.

### AVOCADO

Toasted rye bread, soft boiled egg, tomato confit, roasted almonds.  
Piment d'Espelette and fresh herbs ..... 169 kr.  
Add of smoked Faroese salmon ..... 59 kr.  
Add hand peeled shrimp ..... 49 kr.

### KALE TATAR

Edamame and feta cheese spread, served on toasted rye bread with  
kale tatar, raw egg yolk, red onion and crispy beets ..... 149 kr.

### CHICKEN SALAD WITH BACON

Chicken tossed in a creamy porcini mushroom dressing, with pickled  
beech mushrooms, cornichons, toasted pepper bacon and cress  
served on toasted rye bread ..... 149 kr.

### PORK TERRINE

Terrine of free range pig, served on toasted rye bread with  
red beets, horseradish, red onion and mustard ..... 149 kr.

### TARTARE

Rosé Rosés classic tartar served on rye bread with egg yolk,  
onion, beets, capers, horseradish and fresh herbs ..... 169 kr.

## CLASSICS

### MOULES FRITES

Steamed mussels with herbs served in a creamy mussel sauce  
topped with fresh herbs.  
Served with fries and saffron aioli  
239 kr.

### STEAK FRITES

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

### FOIE GRAS TERRINE

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

### FRENCH TARTARE

Tartar of top round, mixed with cognac, dijon, egg yolk, capers,  
cornichons, shallots and tomato served with estragon mayonnaise,  
potato chips and herbs.  
With fries and mustard mayonnaise  
199 kr.

### BEEF A LA PARIS

Beef patty of ground Danish beef served on toasted bread with  
raw egg yolk, pickles, beets, onion, capers and horseradish.  
(Vegetarian option available)  
179 kr.  
Add French fries and mustard mayonnaise  
59 kr.

### CROQUE MADAME

Organic sourdough bread with fried egg, country ham,  
gruyère, tomato and salad  
179 kr.

### CROQUE MONSIEUR

Organic sourdough bread with country ham, gruyère,  
tomato and salad  
169 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  
199 kr.

## DESSERTS

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

CREPE SUZETTE Crepes served in orange sauce with almonds  
flambéd in Grand marinier. 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 ..... 139 kr.

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

## CHEESE

### 3 EUROPEAN CHEESES

with garniture  
139 kr.

Credit card fee – only for certain cards

Lunch is served from 11.45 to 16.00 o'clock

Allergens – please ask your waiter