



OPEN SANDWICHES

TOMATO HERRING

Tomato marinated herring served on rye bread with pickled San Marzano tomatoes, onions and mayonnaise with tomato and madeira

119 kr.

SCHNAPPS 3 or 6 cl • 39 / 75 kr.

EGG AND SHRIMP

Softboiled egg with hand peeled shrimp served on rye bread with mayonnaise, dill and lemon 149 kr.

TOAST SKAGEN

Hand peeled shrimp in a creamy dressing with dill and chervil.
Served on toast, with trout roe and salads
169 kr.

FISH FILLET

Breaded and butter fried fish fillet, served on rye bread with pickled cucumbers, remoulade and lemon 169 kr.

FISH FILLET WITH SHRIMPS

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

FISHCAKE WITH REMOULADE

Fishcake served on rye bread with cucumber salad, capers and lemon 169 kr.

AVOCADO

Toasted rye bread, softboiled egg, marinated tomatos, roasted almonds.
Piment d'Espelette and fresh herbs 169 kr.
Add smoked Faroese salmon 59 kr.
Add hand peeled shrimp 49 kr.

CHICKEN SALAD WITH BACON

Chicken tossed in creamy dressing with cornichons, served with roasted pepper bacon, pickled currants, cress and chervil on toasted rye bread 149 kr.

TARTARE

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

CLASSICS

MUSHROOM TOAST

Mushrooms a la crème with chanterelles and wild mushrooms served on toast with truffle, mushroom dust, chive oil and cress
179 kr.

TERRINE OF FOIE GRAS

Classic French terrine of foie gras with confit duck and flavored with cognac. Served with apricot compote, blackberry glaze and butter-fried brioche
219 kr.

FRENCH TARTARE

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

BEEF A LA PARIS

Beef patty of ground Danish welfare beef from Grambogård served on toast with raw egg yolk, pickles, beetroot, onions, capers and horseradish.
(Vegetarian option available)
179 kr.
Add 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.

SALADE NICOISE

Seared tuna served with mixed lettuce, quail egg, marinated tomatoes, shallots, parsley, green beans, nicoise olives and vinaigrette
239 kr.

DESSERTS

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

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

CHOCOLATE FONDANT Chocolate cake with bleeding heart served with blackberry coulis, pickled autumn berries and vanilla ice cream 139 kr.

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

CHEESE

3 OR 5 EUROPEAN CHEESES

with garniture
139 kr. / 189 kr.