

EVENING

WELCOME

CHAMPAGNE

Thierry Fournier Reserve Extra Brut
One glass • 169 kr.

GIN & TONIC

Tanqueray and Fever Tree Indian Tonic
119 kr.

CREMANT

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

APPETIZERS

OYSTERS NATURAL Gillardeau oysters served with lemon,
dill oil and tomato tabasco By piece 44 kr.

CAVIAR 30 grams of Baerii 5 Stars Caviar served with blinis,
sour cream and chopped red onion 399 kr.

CROQUETTES 2 duck croquettes with aioli and
Piment d'Espelette..... 99 kr.

BLINIS 2 blinis with trout roe, sour creme and onion 99 kr.

GOURGERES 2 gourgeres with truffel creme and iberico ham..... 99 kr.

STARTERS

SCALLOP

Seared scallops with Pernod-blanchette, sautéed cavolo nero,
and roasted hazelnuts..... 169 kr.

PUMPKIN SOUP

Creamy pumpkin soup with French bacon, rosemary oil,
roasted pumpkin seeds and Piment d'Espelette..... 139 kr.

HADDOCK

Haddock tatar with apple, jalapeno, rose pepper and
soured cream separated with chive oil..... 159 kr.

ESCARGOTS Á LA BOURGUIGNONNE

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

FRENCH TARTARE

Tartare of top round, mixed with cognac, Dijon, egg yolk, capers,
cornichons, shallots and tomato topped with tarragon mayonnaise,
potato chips and herbs..... 159 kr.

MUSHROOM TOAST

Mushroom a la creme with chantarelles and mushrooms
on toasted brioche with pear 159 kr.

FOIE GRAS TERRINE

Classic French terrine of foie gras with cognac,
Served with pickled cherries and toasted brioche..... 219 kr.

MAIN COURSES

CHEVRE CHAUD

Goat cheese gratinated on a bread crouton, served with mixed salad, haricots
verts, pear, black niçoise olives, roasted walnuts and Dijon-vinaigrette 229 kr.

MOULES FRITES

Mussels steamed with herbes in creamy mussel sauce and
topped with fresh herbs. Served with French fries and aioli 259 kr.

COD

Butter seared cod on a sauté of root vegetables with cavolo nero and tomatoed
lobster sauce. Served with potatoes turned in butter and parsley..... 299 kr.

GUINEA FOWL

Seared breast of guinea fowl and braised pear and mushrooms
served with celery and potato puré and port wine sauce 289 kr.

VEAL SCHNITZEL

Breaded and seared veal top round served with herb butter
and sautéed potatoes, cabbage and shallots..... 249 kr.

STEAK FRITES

Ribeye steak served with salad, pommes frites and bearnaise sauce 369 kr.

FRENCH TARTARE

Tartare of top round, mixed with cognac, Dijon, egg yolk, capers,
cornichons, shallots and tomato topped with tarragon mayonnaise,
potato chips and herbs.
Served with 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.

CHEESE & DESSERTS

CHEESE 3 or 5 European cheeses with garnish 139 kr. / 189 kr.

AFFOGATO Vanilla ice cream and espresso 99 kr.

BERRY PIE Pie with late summer berries topped
with white chocolate mousse 119 kr.

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

PROFITEROLES Profiteroles filled with vanilla ice cream and
topped with a warm chocolate sauce 119 kr.

CAFÉ GOURMAND 3 petit fours 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