

LUNCH



OPEN SANDWICHES

CURRY HERRING

Old fashioned matured herring served on rye bread with creamy
curry salad mixed with apples and eggs, topped with onion and dill
119 kr.



SPICED HERRING WITH BEETROOT

Old fashioned matured herring served on rye bread with
creamy beetroot salad and horseradish
119 kr.

SCHNAPPS 3 or 6 cl • 39 / 75 kr.

SMOKED SALMON AND SMOKED CREAM CHEESE

Smoked salmon served on rye bread with smoked cream cheese,
salted cucumber, radish and chives 149 kr.

EGGS AND SHRIMPS

Soft-boiled eggs and hand peeled shrimps served on rye bread
with mayonnaise, dill and lemon 139 kr.

SHRIMPS ON TOAST

Hand peeled shrimps in creamy dressing on toasted brioche,
served with trout roe and herbs 169 kr.

FISH FILLET

Breaded and butter-fried fish fillet served on rye bread with
pickled cucumber, remoulade and lemon 149 kr.

FISH FILLET WITH SHRIMPS

Breaded and butter-fried fish fillet served on rye bread with
hand peeled shrimps, dill mayonnaise and lemon 169 kr.

AVOCADO

Avocado on toasted rye bread with soft-boiled egg, marinated tomatoes,
roasted almond, Piment d'Espelette and herbs 149 kr.
Add smoked Faroese salmon 59 kr.
Add hand peeled shrimps 49 kr.

CHICKEN SALAD

Chicken in creamy dressing with apples and celery, served on toasted
rye bread with pepper bacon, salted walnuts and herbs 149 kr.

TARTARE

Classic tartare served on toasted rye bread with egg yolk, onion,
beetroot, capers, pickles, horseradish and fresh herbs 169 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, cress and horseradish.
Vegetarian option available 179 kr.
Add French fries and mustard mayonnaise 69 kr.

CLASSICS



CHEVRE CHAUD

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

MOULES FRITES

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

PUMPKIN SOUP

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

MUSHROOM TOAST

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

VEAL SCHNITZEL

Breaded and seared veal top round served with herb butter
and sautéed potatoes, cabbage and shallots
249 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
199 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.



DESSERTS

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.

CHEESE

3 OR 5 EUROPEAN CHEESES

with garniture
139 kr. / 189 kr.

