

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.

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

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

**GOUGÈRES**  
2 gougères with truffel creme and iberico ham..... 99 kr.

**STARTERS**

**SALMON**  
Salmon marinated in passion fruit, lime and chili ..... 169 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.

**SCALLOPS**  
Seared scallops with champagne sauce and trout roe ..... 189 kr.

**LOBSTER BISQUE**  
Lobster bisque with fish soufflé, brunoise of carrots and celeriac,  
dill oil and smoked almonds ..... 179 kr.

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

**ESCARGOTS Á LA BOURGUIGNONNE**  
Snails in shell grilled in garlic-herb butter ..... 149 kr.

**MAIN COURSES**

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

**PAPPARDELLE**  
Pappardelle pasta served with ragout of beef and mushrooms topped  
with parmesan and fried sage .....249 kr.

**COD**  
Butter-fried cod with sautéed leeks, Brussels sprouts, potatoes,  
and chives in nage sauce with a brunoise of carrot and celery .....299 kr.

**STEAK FRITES**  
Ribeye steak served with salad, pommes frites and bearnaise sauce .....389 kr.

**DUCK**  
Seared duck breast and confit of duck leg served with celeriac puré,  
caramelized red cabbage, pommes anna and duck sauce with orange .....299 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 European cheeses with garnish ..... 139 kr.

**RISALAMANDE** Classic Danish Risalamande with cherry sauce..... 119 kr.

**AFFOGATO** Vanilla ice cream and espresso ..... 99 kr.

**CREPE SUZETTE** Warm crepes in orange sauce with almonds,  
flambeed in Grand Marnier. Served with vanilla ice cream ..... 149 kr.

**CRÈME BRÛLÉE** Classic crème brûlée served with glazed cherries ..... 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