

LUNCH

OPEN SANDWICHES

**CURRY HERRING**

Old fashioned matured herring served with curry, apples, capers and soft boiled eggs served on rye bread  
119 kr.



**CHRISTMAS HERRING**

Old fashioned matured herring with Christmas spices served on rye bread  
119 kr.

SCHNAPPS 3 or 6 cl • 39 / 75 kr.

**CRAYFISH ON TOAST**

Tail of crayfish turned in creamy dressing with cognac, herbs and piment d'espelette served on toasted brioche..... 169 kr.

**SMOKED SALMON WITH SCRAMBLED EGGS**

Smoked salmon with scrambled eggs and chives served on toast..... 149 kr.

**EGGS AND SHRIMPS**

Soft-boiled eggs and hand peeled shrimps served on rye bread with mayonnaise, dill and lemon ..... 149 kr.

**FISH FILLET**

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

**FISH FILLET WITH SHRIMP SALAD**

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

**CHICKEN SALAD**

Chicken turned in creamy dressing with pickled mushrooms, cornichons, pepper bacon and cress served on toasted rye bread ..... 149 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.

**PORK ROAST**

Warm pork roast with pork cracklings with pickled cabbage and pickled cucumber served on rye bread ..... 149 kr.

**TARTARE**

Classic tartare served on 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

**OYSTERS NATURAL**

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

**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  
199 kr.

**PAPPARDELLE WITH RAGOUT**

Pappardelle pasta served with ragout of beef and mushrooms topped with parmesan and fried sage  
199 kr.

**DUCK LEG CONFIT**

Duck leg confit served with caramelized red cabbage, compote of apples and prunes, small potatoes and duck sauce  
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.

**CRÈME BRÛLÉE** Classic crème brûlée served with glazed cherries ..... 119 kr.

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

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

**CAFÉ GOURMAND** 3 petit fours 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