

EVENING

WELCOME

CHAMPAGNE

Thierry Fournier Reserve Extra Brut
One glass • 169 kr.

GIN & TONIC

Tanqueray and Fever Tree Indian Tonic
119 kr.

CRÉMANT

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

APPETIZERS

BLINIS 3 blinis with trout roe, sour cream, and red onion..... 99 kr.

DUCK MOUSSE 2 duck mousse and broken gel of ribes on
toasted brioche..... 99 kr.

GOUGÈRES 2 gougères with cheese cream, herbs, and spinach..... 99 kr.

OYSTERS 2 oysters with trout roe, sabayon cream, and dill oil 139 kr.

GILLARDEAU OYSTERS Gillardeau oysters served with lemon,
dill oil, and tomato-infused Tabasco By piece 44 kr.

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

STARTERS

WHITE ASPARAGUS

Butter-sautéed white asparagus with sauce mousseline and fresh herbs..... 179 kr.
+ 60 gr: hand-peeled fjord shrimp, total price 329 kr.

SCALLOP

Scallops with fresh peas, pea purée, saffron oil, and herbs 189 kr.

SMOKED SALMON

Smoked salmon from Samsø with avocado cream, marinated tomatoes,
lamb's lettuce, and radish crudité 179 kr.

ESCARGOTS Á LA BOURGUIGNONNE

Snails in their shell, gratinated with garlic herb butter 149 kr.

FRENCH TARTARE

Tartare of Danish beef inner thigh mixed with cognac, Dijon mustard,
egg yolk, capers, cornichons, red onion, and tomato, served with
tarragon mayonnaise, potato chips, and herbs 159 kr.

FOIE GRAS TERRINE

Classic French terrine of foie gras with pistachios and flavored with cognac.
Served with rosehip compote and toasted brioche..... 229 kr.

MAIN COURSES

CHEVRE CHAUD

Goat cheese gratinated on bread crouton served on a salad tossed with
green beans, red onion, tomatoes, black Nicoise olives, roasted walnuts,
and Dijon vinaigrette.....229 kr.

COD

Cod fried on sesame with green asparagus, peas, turbot fumé,
caper fries, and new potatoes tossed in fine herbs299 kr.

LINGUINE WITH LOBSTER

Linguini in a light lobster sauce with half a lobster tail339 kr.

GUINEA FOWL

Herb-marinated guinea fowl breast with grilled zucchini, beech
mushrooms, spicy sauce, and new potatoes tossed in fines herbes.....299 kr.

STEAK ONGLET

Steak onglet with white asparagus, peas, red wine glaze,
and pommes batonette.....299 kr.

FRENCH TARTARE

Tartare of Danish beef inner thigh mixed with cognac, Dijon mustard,
egg yolk, capers, cornichons, red onion, and tomato, served with
tarragon mayonnaise, potato chips, and herbs.
Served with French fries and mustard mayonnaise249 kr.

STEAK FRITES

Ribeye steak served with a small salad, French fries, and béarnaise sauce369 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.

CRÈME BRÛLEE Classic crème brûlée 119 kr.

PISTACHE MILLE-FEUILLE Puff pastry with pistachio cream,
roasted nuts, and chocolate sauce..... 109 kr.

VANILLA ICE CREAM Vanilla ice cream with white and dark
chocolate, peanuts, honeycomb, and strawberry crumble 119 kr.

MAZARIN CAKE Mazarin cake with fruit and custard cream..... 109 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 5:00 PM

Allergens – please ask your waiter