

LUNCH



OPEN SANDWICHES

MARINATED HERRING

Old fashioned matured herring served on rye bread  
with onions and dill mayonnaise  
119 kr.



CURRY HERRING

Old fashioned matured herring in curry dressing served on  
rye bread with apples, capers, and a soft boiled egg  
119 kr.

AQUAVIT 3 or 6 cl • 39 / 75 kr.

SHRIMPS ON TOAST

Hand-peeled shrimps in spicy dressing with small asparagus, tomatoes,  
and lumpfish roe on toasted wheat bread ..... 169 kr.

FISH CAKE

Warm fish cake served with remoulade, capers, and dill ..... 149 kr.

SMOKED SALMON WITH FUNEN SMOKED CHEESE

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

EGG & SHRIMPS

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

BUTTER-FRIED PLAICE FILLET

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

BUTTER-FRIED PLAICE FILLET WITH SHRIMPS

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

AVOCADO

Toasted rye bread with avocado, soft boiled egg, slow-roasted tomatoes,  
toasted sesame, and herbs ..... 149 kr.  
Add-on of smoked salmon from Samsø ..... 59 kr.  
Add-on of hand-peeled shrimps ..... 49 kr.

CHICKEN SALAD

Confit chicken tossed in a creamy dressing served on toasted rye bread  
with pickled beech mushrooms, cornichons, pepper bacon, and cress ..... 149 kr.

DOUBRAISE HAM

Slices of Doubraise ham with Dijon mayonnaise, fresh peas,  
marinated cucumber, and cress ..... 139 kr.

TARTARE

Classic tartare served on rye bread with egg yolk, onions, beetroot,  
capers, pickles, horseradish, and fresh herbs ..... 169 kr.

PARISIAN STEAK

Parisian steak from Danish welfare beef from Grambogård served on toasted  
toast with egg yolk, pickles, beetroot, red onion, capers, 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-infused Tabasco  
44 kr. each

WHITE ASPARAGUS

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

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  
199 kr.

LINGUINE WITH LOBSTER

Linguini in a light lobster sauce with half a lobster tail  
299 kr.

LAMB MEATBALLS

Warm lamb meatballs with creamed spinach  
189 kr.

FRENCH TARTARE

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

CROQUE MADAME

Organic sourdough bread with a fried egg, country ham,  
Gruyère, tomato, and lettuce  
179 kr.

CROQUE MONSIEUR

Organic sourdough bread with country ham,  
Gruyère, tomato, and lettuce  
169 kr.



DESSERTS

CRÈME BRÛLÉE 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 small, sweet treats and choice of coffee ..... 109 kr.

CHEESE

3 OR 5 EUROPEAN CHEESES

with garniture  
139 kr. / 189 kr.



Credit card fee – only for certain cards

Lunch is served from 11.30 to 16.00 o'clock

Allergens – please ask your waiter