

LUNCH



OPEN SANDWICHES

MARINATED HERRING

Traditional matured herring served on rye bread with onion and dill mayonnaise
119 kr.



CURRY HERRING

Traditional matured herring in curry dressing with apple, served on rye bread with onion rings, capers and soft-boiled egg
119 kr.

AQUAVIT 3 or 6 cl • 49 / 85 kr.

EGG & SHRIMPS

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

MARINATED SALMON

Salmon marinated with citrus and a blend of peppers, served with crème fraîche and pickled cucumber on toasted rye bread..... 149 kr.

BUTTER-FRIED PLAICE FILLET

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

BUTTER-FRIED PLAICE FILLET WITH SHRIMPS

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

AVOCADO

Toasted rye bread with avocado, soft-boiled egg, toasted sesame, piment d'Espelette and fresh herbs 149 kr.
Add-on smoked Faroese salmon 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.

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.

STEAK TARTARE

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



CLASSICS

OYSTERS NATURAL

Gillardeau oysters served with lemon and mignonette sauce
44 kr. pr. styk

FOIE GRAS TERRINE

Classic French foie gras terrine flavoured with cognac, served with blackcurrant and shallot compote and toasted brioche
229 kr.

MUSHROOMS À LA CRÈME

Sautéed mushrooms in cream sauce on toasted bread
189 kr.

BEETROOT AND STRACCIATELLA

Salt-baked beetroot with stracciatella, citrus confit, Parma ham, sansho pepper and sesame
249 kr.

FRENCH BEEF TARTARE

Tartare of Danish beef tenderloin mixed with cognac, Dijon mustard, egg yolk, capers, cornichons, shallots, pickled beech mushrooms and crispy potato.
Served with French fries and mustard mayonnaise
219 kr.

CROQUE MADAME

Organic sourdough bread with fried egg, cured ham, 12-month Gruyère, parmesan and salad
179 kr.

CROQUE MONSIEUR

Organic sourdough bread with cured ham, 12-month Gruyère, parmesan and salad
169 kr.

DESSERTS

AFFOGATO Vanilla ice cream and espresso 99 kr.

CRÈME BRÛLÉE Classic crème brûlée with Madagascar vanilla..... 119 kr.

SPICY PINEAPPLE Braised spicy pineapple in its syrup with creamy coconut ice cream and salted peanuts 129 kr.

CHOCOLATE CAKE Chocolate fondant cake with crispy nougatine and mocha crème anglais..... 129 kr.

CAFÉ GOURMAND 3 small, sweet treats and choice of coffee 129 kr.

CHEESE

3 OR 5 EUROPEAN CHEESES

with garniture
139 kr. / 189 kr.

