

EVENING

WELCOME

CHAMPAGNE

Thierry Fournier Reserve Extra Brut
One glass • 169 kr.

GIN & TONIC

Tanqueray og Fever Tree Indian Tonic
119 kr.

CREMANT

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

APPETIZERS

BLINIS with trout roe, crème fraîche, and red onion 99 kr.

TARTARE of white fish with chives and citrus confit, served in a crisp shell.... 99 kr.

CLASSIC TERRINE of black Bigorre pork with toast and cornichons... 99 kr.

GILLARDEAU OYSTERS served with lemon and mignonette sauce..... By piece. 44 kr.

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

STARTERS

SALT-BAKED BEETROOT

Salt-baked beetroot with stracciatella, citrus confit, sansho pepper and sesame. 179 kr.

CURED SALMON

Lightly cured Faroese salmon with creamy celeriac salad, green apples and trout roe..... 179 kr.

ESCARGOTS À LA BOURGUIGNONNE

Snails in their shell, gratinated with garlic herb butter 149 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 179 kr.

FOIE GRAS TERRINE

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

EVENING MENU

STARTER Lightly cured Faroese salmon with creamy celeriac salad, green apples and trout roe

MAIN COURSE (choice of cod or chicken)

Cod: Pan-fried cod with crushed salt-baked potatoes, Niçoise olives, capers and langoustine jus with basil and tarragon

Chicken: Poached chicken breast with emperor mushrooms, leek, carrot and pearl onions in sauce blanquette

DESSERT Chocolate fondant cake with crisp nougatine, served with mocha crème anglaise

Menu price
599 kr.

MAIN COURSES

COD

Pan-fried cod with crushed salt-baked potatoes, Niçoise olives, capers and langoustine jus with basil and tarragon.....349 kr.

MORELS & EMPEROR MUSHROOMS

Creamy polenta with morels and emperor mushrooms in chicken jus, topped with pecorino.....299 kr.

CHICKEN SUPREME

Poached chicken breast with emperor mushrooms, leek, carrot and pearl onions in sauce blanquette.....299 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 mayonnaise269 kr.

STEAK FRITES

Ribeye steak served with a small salad, French fries, and béarnaise sauce389 kr.

SIDEORDERS

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.

AFFOGATO Vanilla ice cream and espresso 99 kr.

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

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

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

CAFÉ GOURMAND 3 petit fours and coffee free of choice 129 kr.



Credit card fee – only for certain cards

The evening menu is served from 5:00 PM

Allergens – please ask your waiter