

LUNCH



OPEN SANDWICHES

HERRING WITH RHUBARB

Aged herring marinated with rhubarb, served on rye bread with red onion and rhubarb
139 kr.



CURRY HERRING

Aged herring in a curry and apple dressing, served on rye bread with onion rings, capers and a soft-boiled egg
139 kr.

AQUAVIT 3 or 6 cl • 49 / 85 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 179 kr.

AVOCADO

Toasted rye bread with avocado, soft-boiled egg, toasted sesame, piment d'Espelette and fresh herbs 149 kr.
Add five-pepper marinated Faroese salmon 59 kr.
Add hand-peeled shrimp..... 49 kr.

CHICKEN SALAD

Confit chicken in a creamy dressing, served on toasted rye bread with grilled oyster mushrooms, pickled beech mushrooms, cornichons, peppered bacon and cress 159 kr.

PARISIAN STEAK

Parisian steak served on toast with egg yolk, pickles, beetroot, red onion, capers, and horseradish
Vegetarian option available 199 kr.
Add French fries and mustard mayonnaise..... 69 kr.



CLASSICS

OYSTERS NATURAL

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

CAVIAR

30g Baerii 5 Stars caviar served with blinis, crème fraîche and chopped red onion
399 kr.

WHITE ASPARAGUS

Blanched white asparagus served with sauce mousseline
209 kr.
Add 60g hand-peeled fford shrimp, total price
359 kr.

FOIE GRAS TERRINE

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

NEW POTATOES WITH SALMON

New potatoes in a lightly soured crème fraîche, olive oil and shallot dressing, served with five-pepper marinated salmon and trout roe
259 kr.

HALIBUT

Pan-fried halibut with small new potatoes and classic meunière sauce of browned butter, lemon, capers, shallots and parsley
299 kr.

STRACCIATELLA & TOMATOES

Creamy stracciatella with sliced tomatoes, courgette, mint, anchovies, olive oil and dehydrated olives
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 Bourbon vanilla..... 119 kr.

CHOCOLATE CAKE Chocolate fondant with crisp praliné, served with mocha crème anglaise 129 kr.

VACHERIN GLACÉ Classic French frozen dessert with crisp meringue, fresh strawberries, raspberry coulis and yoghurt ice cream 139 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.

