

EVENING

WELCOME

CHAMPAGNE

Thierry Fournier Reserve Extra Brut
One glass • 169 kr.

GIN & TONIC

Tanqueray with Thomas Henry 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.
- CROSTINI** with butter and Cantabrian Yurrita anchovies 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

- WHITE ASPARAGUS**
Blanched white asparagus served with sauce mousseline 189 kr.
Add 60g hand-peeled fjord shrimp, total price..... 339 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..... 199 kr.
- STRACCIATELLA & TOMATOES**
Creamy stracciatella with sliced tomatoes, courgette, mint, anchovies, olive oil and dehydrated olives..... 189 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 Blanched white asparagus with sauce mousseline

MAIN COURSE (choose one)

Fish: Pan-fried halibut with artichokes à la barigoule, fennel, peas, spring onions and new potatoes

Chicken: Roasted breast of French Label Rouge chicken with morel and king oyster mushroom sauce, served with potato purée and a small French salad

DESSERT Vacherin glacé with meringue, strawberries, raspberry coulis and yoghurt ice cream

Menu price
639 kr.

MAIN COURSES

- HALIBUT**
Pan-fried halibut fillet with artichokes à la barigoule, fennel, peas, young onions and new potatoes349 kr.
- SHORE CRAB TORTIGLIONI**
Pasta with shore crab bisque, San Marzano tomatoes, courgette, orange zest and tarragon.....289 kr.
- FRENCH LABEL ROUGE CHICKEN**
Roasted breast of French Label Rouge chicken with morel and king oyster mushroom sauce, served with a rich potato purée and a small French salad ...339 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 sauce399 kr.

SIDEORDERS

(only available with main courses)

SALAD

Mixed salad with Dijon vinaigrette • 59 kr.

FRENCH FRIES

French fries with bearnaise sauce, mustard mayonnaise or ketchup • 69 kr.

CHEESE & DESSERTS

- CHEESE** 3 or 5 European cheeses with garnish139 kr. / 189 kr.
- 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 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