



OPEN SANDWICHES

MARINATED HERRING

Marinated herring on rye bread with crème fraîche, herbs, baked tomato, capers, red onion and herb salad
139 DKK



CURRY HERRING

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

AQUAVIT 3 or 6 cl • 49 / 85 DKK

MARINATED SALMON

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

BUTTER-FRIED PLAICE FILLET

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

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 DKK

AVOCADO

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

CHICKEN SALAD

Confit chicken tossed in a creamy dressing served on toasted rye bread with pickled beech mushrooms, Jerusalem artichoke crisps, cornichons, pepper bacon, mushroom powder and cress..... 159 DKK

PARISIAN STEAK

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



CLASSICS



OYSTERS NATURAL

Gillardeau oysters served with lemon and mignonette sauce
44 DKK each

CAVIAR

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

CHILLED PEA SOUP WITH MINT

Ice-cold soup of green peas and fresh mint. Served with toasted bread with fava beans, fresh cheese and parsley
219 DKK

SALADE NIÇOISE

Tuna confit in olive oil served with mesclun, herbs, potatoes, spring onion, tomatoes, egg, green beans, anchovies and Niçoise olives
229 DKK

MELON AND STRAWBERRY SALAD

Lightly spiced salad of melon and strawberry with mint, coriander and spring onion
179 DKK

SCALLOP CARPACCIO

Thin slices of scallop with citrus dressing, ginger and fresh chili, topped with mint and radish sprouts
199 DKK

FOIE GRAS TERRINE

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

HALIBUT

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

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 DKK

CROQUE MADAME

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

CROQUE MONSIEUR

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



DESSERTS

AFFOGATO Vanilla ice cream and espresso 99 DKK

CRÈME BRÛLÉE Classic crème brûlée with Bourbon vanilla..... 119 DKK

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

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

CAFÉ GOURMAND 3 petit fours and choice of coffee 129 DKK

CHEESE

3 OR 5 EUROPEAN CHEESES

with garniture
139 DKK / 189 DKK

