

EVENING

## WELCOME

### CHAMPAGNE

Thierry Fournier Reserve Extra Brut  
One glass • **169 DKK**

### GIN & TONIC

Tanqueray with Thomas Henry Indian Tonic  
**119 DKK**

### CREMANT

Crémant de Bourgogne Brut, Léonce Bocquet  
One glass • **99 DKK**

## APPETIZERS

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

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

**CROSTINI** with butter and Cantabrian Yurrita anchovies ..... **99 DKK**

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

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

## STARTERS

**CHILLED PEA SOUP WITH MINT**  
Ice-cold soup of green peas and fresh mint ..... **159 DKK**

**SALADE NIÇOISE**  
Tuna confit in olive oil served with baby lettuce, herbs, potatoes, spring onion, tomatoes, egg, green beans, anchovies and Niçoise olives ..... **169 DKK**

**MELON AND STRAWBERRY SALAD**  
Lightly spiced salad of melon and strawberry with mint, coriander and spring onion ..... **169 DKK**

**ESCARGOTS Á LA BOURGUIGNONNE**  
Snails in their shell, gratinated with garlic herb butter ..... **149 DKK**

**SCALLOP CARPACCIO**  
Thin slices of scallop with citrus dressing, ginger and fresh chili, topped with mint and radish sprouts ..... **199 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 ..... **179 DKK**

**FOIE GRAS TERRINE**  
Classic French foie gras terrine flavoured with cognac, served with blackcurrant and shallot compote and toasted brioche ..... **229 DKK**

## EVENING MENU

**STARTER** Ice-cold soup of green peas and fresh mint

**MAIN COURSE** (choose one)

**Fish:** Pan-fried fillet of halibut served with ratatouille with chervil and tapenade

**Bird:** Pan-fried quail breast with gastrique sauce, trumpet mushrooms, apricot, corn, rosemary and spring onion

**DESSERT** Vacherin glacé, a classic French frozen dessert with crisp meringue, fresh strawberries, raspberry coulis and yoghurt ice cream

Menu  
price  
**629 DKK**

## MAIN COURSES

**HALIBUT**  
Pan-fried fillet of halibut served with ratatouille with chervil and tapenade ..... **349 DKK**

**SHORE CRAB TORTIGLIONI**  
Pasta with shore crab bisque, San Marzano tomatoes, courgette, orange zest and tarragon ..... **289 DKK**

**QUAIL**  
Pan-fried quail breast with gastrique sauce, trumpet mushrooms, apricot, corn, rosemary and spring onion ..... **339 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 ..... **269 DKK**

**STEAK FRITES**  
Ribeye steak with caramelized shallots, French fries, béarnaise sauce and a small salad ..... **399 DKK**

## SIDEORDERS

(only available with main courses)

### SALAD

Mixed salad with Dijon vinaigrette • **59 DKK**

### FRENCH FRIES

French fries with bearnaise sauce, mustard mayonnaise or ketchup • **69 DKK**

## CHEESE & DESSERTS

**CHEESE** 3 or 5 European cheeses with garnish ..... **139 DKK / 189 DKK**

**AFFOGATO** Vanilla ice cream and espresso ..... **99 DKK**

**CRÈME BRÛLEE** 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 coffee free of choice ..... **129 DKK**

Credit card fee – only for certain cards

The evening menu is served from 5:00 PM

Allergens – please ask your waiter