

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

SNACKS

ANCHOVIES

Toasted bread with butter and Cantabrian
Yurrita anchovies
99 DKK

FAVA BEANS

Toasted bread with fava beans, fresh cheese, and parsley
99 DKK

OLIVE TAPENADE

Toasted bread with olive tapenade
99 DKK

STARTERS

OYSTERS

Gillardeau oysters served with lemon and mignonette sauce..... per piece 44 DKK

TROUT ROE

95 grams of Rossini trout roe served with blinis, crème fraîche, and red onion.. 299 DKK

CAVIAR

30 or 50 grams of Rossini Black Label Caviar served with blinis,
crème fraîche, and chopped red onion 499 DKK / 699 DKK

SCALLOP CARPACCIO

Thinly sliced scallops with citrus dressing, ginger, fresh chili,
and topped with radish sprouts..... 229 DKK

ESCARGOTS Á LA BOURGUIGNONNE

Snails in their shell, gratinated with garlic herb butter 149 DKK

LANGOUSTINE CONSOMMÉ

Cold, lightly jelly-like consommé of langoustine with langoustine tartare,
trout roe, cucumber, and herb..... 199 DKK

FRESH SALAD WITH SALMON

Mesclun, baked tomatoes, green beans, artichokes, and fava beans tossed
in a lemon and olive oil dressing, with pepper-marinated salmon 179 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 terrine of foie gras with port-wine-poached cherries
and toasted brioche 229 DKK

EVENING MENU

STARTER Mesclun, baked tomatoes, green beans, artichokes, and fava beans tossed in a lemon and olive oil dressing,
with pepper-marinated salmon

MAIN COURSE (choose one)

Fish: Pan-fried halibut with creamy coco-beans, fennel, baked cherry tomatoes, preserved lemon, fresh basil, and black olives
Bird: Quail breast with fresh grapes, trumpet mushrooms, roasted chestnuts, pumpkin, pear, and gastrique sauce with sherry vinegar

DESSERT Fresh peach served with rosé sorbet and peach coulis with mint

Menu
price
639 DKK

MAIN COURSES

HALIBUT

Pan-fried halibut with creamy coco-beans, fennel, baked cherry tomatoes,
preserved lemon, fresh basil, and black olives..... 349 DKK

CREAMY GNOCCHI WITH CHANTERELLES

Gnocchi in pecorino cream with sautéed chanterelles, freshly ground
black pepper, and sage 289 DKK

QUAIL

Quail breast with fresh grapes, trumpet mushrooms, roasted chestnuts,
pumpkin, pear, and gastrique sauce with sherry vinegar 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

ICE CREAM OF THE DAY A scoop of the day's ice cream.

Please ask the staff for today's flavor 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

PEACH Fresh peach served with rosé sorbet and peach coulis with mint... 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