

LUNCH



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

LUNCH 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)

Meat: Traditional Danish-style hash made with ribeye, potatoes, caramelized onions, and béarnaise sauce

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

Menu
price
459 DKK

CLASSICS

OYSTERS

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

CAVIAR

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

TROUT ROE

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

SCALLOP CARPACCIO

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

HALIBUT

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

FOIE GRAS TERRINE

Classic French terrine of foie gras with port-wine-poached
cherries and toasted brioche 229 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 219 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

DANISH BEEF HASH ROYAL

Traditional Danish-style hash made with ribeye, potatoes, caramelized
onions, and béarnaise sauce 289 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

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

CHEESE

3 OR 5 EUROPEAN CHEESES

with garniture

139 DKK / 189 DKK



Credit card fee – only for certain cards

Lunch is served from 11.30 to 16.00 o'clock

Allergens – please ask your waiter