



BOARD MENU

The board menu contains dishes that you can enjoy in the bar area from 11.30am to 21.30pm.
Choose freely between French Tradition and Danish Inspiration.

French tradition

French inspired classics

Cold French

- Oysters, Lemon, vinaigrette, each piece 35,-
- “Smoked salmon”, poached egg, Herb mayonnaise 150,-
- “Salad canard” Duck breast, artichock and comte 140,-
- “Salad Chevre” Goat cheese, croutons, compote 130,-
- ”Salad Gourmand” Lobster, scallop, foie gras 185,-
- ”Croque Madame”- Bread, ham, cheese, fried egg 145,-
- ”Plat du jour”- House Specialities, Fish Meat Cheese 195,-
- ”Boeuf Tatar”- with fries and salad 195,-

Hot French

- ”Omelet Paysanne” - Potato, bacon and onion 135,-
- ”Moules Marinières” - Mussels, herbs, fries, mayo 175,-
- ”Confit de canard” Duck, potato, sauce jus, salad 195,-

Sweet French

- ”Gateau Marcel” - Chocolatecake, compote 95,-
- ”Creme Brulée” - Vanilla creme, sugar, sorbet 105,-
- ”Selection de fromage” - 3 european cheeses 105,-

Danish inspiration

Danish inspired classics

Cold Danish

- Herringplate, 3 kinds, garnish, rye bread 120,-
- Wheat bread - Shrimps, mayonnaise, black peber 100,-
- Rye bread - Norwegian lobster, potato and mayo 120,-
- Rye bread - Flounderfilet, pickles and lemon 95,-
- Wheat bread - Chickensalad, mushrooms, bacon 85,-
- Rye bread - Lambshank, ramson, onions and Pure 85,-
- Rye Bread - Roastbeef, pickles, and horseradish 90,-
- Rye Bread - Tatar, beetroot, horseradish, onion 90,-

Hot Danish

- Baked cod, summer cabbage, potato, clam sauce 185,-
- ”Paris Beef”- classic garnish 185,-
- Steak with onion, pickles and sauce 215,-

Sweet Danish

- Rhubarb trifle, vanilla creme 85,-
- Lemon pie with buttermilk icecream 75,-
- Homemade petit four 45,-

You can add French fries including two dips to any dishes 50,-