



French tradition

French inspired classics

Cold French

Oysters, Lemon, vinaigrette, each piece 35,-

"Salmon Fumé", poached egg, Herb mayonaise 155,-

"Salad Chevre" Goat cheese, croutons, compote 140,-

"Salad Canard" Duck breast, artichocke and comte 145,-

"Salad Gourmand" Lobster, scallop, foie gras 190,-

"Croque Madame"- Bread, ham, cheese, fried egg 150,-

"Plat du jour"- House Specialities, Fish Meat Cheese 205,-

"Boeuf Tatar"- with fries and salad 195,-

Hot French

"Omelet Paysanne" – Potato, bacon and onion 140,-

"Moules Marinières" – Mussels, herbs, fries, mayo 190,-

"Confit de canard" Duck, potato, sauce jus, salad 210,-

Sweet French

"Gateau Marcel" – Chocolatecake, compote 95,-

"Creme Brulée" – Vanilla creme, sugar, sorbet 125,-

"Selection de fromage" – 3 european cheeses 105,-

Danish inspiration

Danish inspired classics

Cold Danish

Herringplate - 3 kinds, garnish, rye bread 145,-

Wheat bread – Shrimps, mayonnaise, black peber 125,-

Wheat Bread – Smoked Salmon, fennel, dild 110,-

Rye bread – Flounderfilet with shrimpsalad and dill 105,-

Wheat bread – Lobster, potato, egg 160,-
(Possible to add-on truffle 75,-)

Wheat bread - Chickensalad, mushrooms, bacon 95,-

Rye Bread – Roastbeef, onion, herbmayo, horseradish 90,-

Rye Bread – Tatar, beetroot, horseradish, onion 100,-

Hot Danish

Fried turbot, Jerusalem artichoke, chanterelle and sauce
275,-

"Paris Beef"- classic garnish 185,-

Steak with onion, pickles and sauce 235,-

Sweet Danish

Trifle of the season, vanilla creme 95,-

Berry pie with buttermilk ice cream 95,-

Homemade petit four 45,-

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