



French tradition

French inspired classics

Cold French

Oysters, Lemon, vinaigrette, each piece 45,-

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

"Salad Chevre" Goat cheese, croutons, compote 145,-

"Salad Canard" Duck breast, artichocke and comté 155,-

"Salad Gourmand" Lobster, scallop, comté 195,-

"Croque Madame"- Bread, ham, cheese, fried egg 155,-

"Plat du jour"- House Specialities, Fish Meat Cheese 215,-

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

Hot French

"Omelet Paysanne" – Potato, bacon and onion 145,-

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

"Confit de canard" Duck, potato, sauce jus, salad 225,-

Sweet French

"Gateau Marcel" – Chocolatecake, compote 105,-

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

"Selection de fromage" – 3 european cheeses 115,-

Danish inspiration

Danish inspired classics

Cold Danish

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

Rye Bread – Shrimps, mayonnaise, black peber 125,-

Rye Bread – Smoked Salmon, fennel, dild 115,-

Rye bread – Flounderfilet with shrimpsalad and dill 105,-

Rye Bread – Lobster, potato, egg 165,-
(Possible to add-on Caviar 75,-)

Rye Bread - Chickensalad, mushrooms, bacon 105,-

Rye Bread – Roastbeef, onion, herbmayo, horseradish 95,-

Rye Bread – Tatar, beetroot, horseradish, onion 105,-

Hot Danish

Fried turbot, new vegetables and sauce 280,-

" Paris Beef"- classic garnish 190, -

Steak with onion, pickles and sauce 285,-

Sweet Danish

Trifle of the season, vanilla creme 95,-

Berry pie with buttermilk ice cream 95,-

Homemade petit four 55,-

You can add French fries including two dips to any dishes 55,-
Bearnaise Sauce add-on 55,-