

French tradition

French inspired classics

Cold French

Oysters, lemon & vinaigrette pr. stk. 45,-

"Salmon fumé"- Smoked salmon, poached egg, herbs 155,-

"Salad Chervre" - Warm goats cheese, croutons 145,-

"Salad Canard"- Confit duckthigh, artichoke, Comté 155,-

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

"Plat du jour"- House specials, meats, fish & cheese 215,-

"Boeuf Tatar"- Classic tartar, fries & salad 195,-

French Mains

"Omelet Paysanne" - potato, onion og ham 145,-

"Moules Marinières" – steamed mussels with herbs 190,-
(with fries og aioli)

"Confit de canard" Duckthigh, potatopure, jus & salad 225,-

Danish desserts

"Gateau Marcel" – Chocolate cake with compote 105,-

"Creme Brulée" - Caramlized vanillacream og sorbet 125,-

"Selection de fromage" - 3 European cheeses 115,-

Danish inspiration

Danish inspired classics

Danish 'Smørrebrød'

Marinated herring, egg, onion, Curry dressing 95,-
(Rye bread)

Smørrebrød – Fjord shrimp, mayo, poached æg 125,-
(Toasted white brød)

Smørrebrød - Plaice with shrimp, cabbage, mayo 105,-
(Butter fried rye bread)

Smørrebrød - Langoustine, potato, lobsterdressing 165,-
(butter fried rye bread)

Smørrebrød - Chicken salad, crispy skin, pickles 105,-
(Toasted white bread)

Smørrebrød - Tenderloin with onion-compote, jus 95,-
(butter fried rye bread)

Smørrebrød - Classic tartar – classic garnish 105,-

Danish Mains

Fried whitefish with potato-cream 225,-

Parisian steak - classic garnish 190,-

Filet of beef with, onion, mushrooms, pepper-sauce 285,-

Danish desserts

Trifle with vanilla-creme 95,-

Berry tart with milk ice-cream 95,-

Homemade chocolates 55,-

Addition of fries with 2 kinds of mayonnaise 55,-
Addition of sauce bearnaise 55,-