

French tradition

French inspired classics

Cold French

Oysters, lemon and vinaigrette apiece. 45,-

"Salmon fumé"- Smoked salmon, poached eggs, airy herb-mayo 165,-

"Salat Canard"- Duck thigh, -breast, artichokes, Comté 155,-

"Crouque Madame"- Bread, ham, cheese, fried egg 165,-

"Plat du jour"- House specials- meat, fish and cheese 215,-

"Boeuf Tatar"- Classic tartare, fries and salad 195,-

French Mains

"Omelet Paysanne" - Potato, onion og ham 155-

"Moules Marinières" - Steamed mussels with herb 190,-
(Served with fries and aioli)

"Confit de canard" Duck thigh, potato purée, jus & salad 235,

French Desserts

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

"Creme Brulée" - Charred vanilla cream and sorbet 125,-

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

Danish inspiration

Danish inspired classic

Danish "Smørrebrød"

Smørrebrød - Marinated herring, egg, onion and curry dressing 135,-
(Served on rye bread)

Smørrebrød - Fjord shrimp, mayo, poached egg 135,-
(Served on toasted bread)

Smørrebrød - Plaice with shrimp, cabbage, mayo 105,-
(Served on butter toasted rye bread)

Smørrebrød - Langoustine, egg-yolk, beets 165,-
(Served on butter toasted rye bread)

Smørrebrød - Chicken salad, crispy skin, cabbage, pickles 105,-
(Served in toasted white bread)

Smørrebrød - Classic tartare - classic garnish 110,-

Danish Mains

Fried white fish with artichokes and sauce 235,-

Classic Parisian Stak - classic garnishes 195,-

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

Danish Desserts

Seasons-Trifle with vanilla cream 95,-

Lemon tart with meringue and vanilla ice-cream 95,-

Homemade chocolates 55,-

Smørrebrødsoffer

2 pieces 195,-

3 pieces 250,-

Here the herring platter is not included in this offer.
If the langoustine is chosen, there is an additional charge 50,-

Fries are available as additions for all dishes, served with 2 kinds of mayonnaise 55,-
Addition of sauce bearnaise 55,-