French tradition

French-inspired classics

Cold & warm French

Oysters, lemon and vinaigrette per piece 45,-

"Salmon fumé" - Smoked salmon, egg, herb mayo 165,-

"Vol au vent"- Confit duck, vegetables, velouté 155,-

"Salad Canard"- Thigh meat, breast, Comté 155,-

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

"Plat du jour" - House specialties - meat, fish, cheese 215,-

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

French Mains

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

"Moules Marinières" – Steamed Mussels with herbs 190,-(With fries and Aioli)

"Confit de canard" Duck leg, mashed potatoes, jus and salad 235,-

Sweet French

"Gateau Marcel" - Chocolate cake with vanilla ice cream 125,-

"Creme Brulée" – Caramelized vanilla cream and sorbet 125,-

Danish inspiration

Danish-inspired classics

Cold and warm Danish

Vendias marinated herring with side dishes - 135,-(Rye bread)

Open-faced sandwiches - Prawns, dill, poached egg135,-(Grilled light bread)

Open-faced sandwiches -Fillet of plaice, shrimps, cabbage, mayo 105,-(Butter-toasted rye bread)

Open-faced sandwiches – Roast beef, onion rings, horseradish, remolade 110,-(Grilled light bread)

Open-faced sandwiches - Chicken salad, crispy skin, cabbage, pickles 105,-(Grilled light bread)

Open-faced Sandwiches - Classic Tatar with Garnish 110,-(Rye bread)

Open-faced sandwiches – Steak with soft onions, pickles, jus 165,-(Butter-toasted rye bread)

Warm Danish

Fried whitefish with new vegetables and mussel sauce 235,-

Classic Parisian steak - classic garnish 195,-

Beef steak with onions, mushrooms, pepper sauce 285,-

Sweet Danish

Seasonal trifle with vanilla cream DKK 95

Lemon pie with meringue and vanilla ice cream 95,-

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

Small homemade chocolates 55,-

Open-faced sandwiches 2 pieces 195,-

3 pieces 250,-From here, the herring plate is not included in this offer. If you choose Open-faced Sandwiches with Steak, there is a surcharge of 50,-