

## French tradition

French-inspired classics

### Cold & warm French

Oysters, lemon and vinaigrette per piece 45,-

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

"The tartlet" – Vegetables, poached egg, veloute 155,-

"Salat Canard" – Duck confi, breast, artichoke, comté 155,-

"Salat Chevre" – Goat cheese, walnuts, croutons 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,-

### Warm French

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

"Fish soup" with catch of the day, mussels, aioli 290,-

"Oeufs en Meurette" Fried egg, bacon, sausage 160,-

### Sweet French

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

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

## Danish inspiration

Danish-inspired classics

### Cold and warm Danish

Side dish – House-made marinated herring with accompaniments - 135,-  
(Rye bread)

Sandwiches – Potatoes, rosenbeck ham, radishes 100,-  
(Toasted rye bread)

Sandwiches – Shrimp, dill, poached egg, sauce 135,-  
(Grilled light bread)

Sandwiches – Plaice fillet, shrimp, lemon mayo 105,-  
(Toasted rye bread)

Sandwiches – Roast beef, onion rings, horseradish, remoulade 110,-  
(Grilled rye bread)

Sandwiches – Chicken salad, crispy skin, cabbage, sour cream 105,-  
(Grilled light bread)

Sandwiches – Classic Tatar - classic garnish 110,-  
(Rye bread)

Sandwiches – Steak with soft onions, sour, cloudy butter 165,-  
(Toasted rye bread)

### Warm Danish

Fried white fish with fresh vegetables and clam sauce 235,-

Classic Parisian steak - classic garnish 195,-

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

### Sweet Danish

Seasonal trifle with vanilla cream 95,-

Små hjemmelavede chokolader 55,-

Sandwich offer

2 pieces 195,-

3 pieces 250,-

If you choose a side dish or sandwiches with steak, there is a surcharge of 50,-

Fries as an addition to all dishes with two types of mayo 55,-  
Bearnaise sauce as an option 55,-