

French tradition

French-inspired classics

Cold & warm French dishes

Oysters, lemon and vinaigrette per piece 45,-

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

"Salade Canard"- Duck leg, breast, artichoke, comté 155,-

"Salade Chevre"- Goat cheese, walnuts, croutons 155,-

"Salade Campagnarde"- Bacon, egg, potato 155,-

"Crouque Madame"- Ham, cheese, fried egg 165,-

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

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

Vol au vent, mushroom fricassee and chicken hearts 185,-

Hot French dishes

"Fish soup" selection of fish, mussels and bread 290,-

"Confit de canard"- Duck leg, potato purée, jus 235,-

Sweet French dishes

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

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

Danish inspiration

Danish-inspired classics

Cold & warm Danish dishes

Herring platter - House-marinated herring, garnish 155,-
(Rye bread)

Smørrebrød - Smoked salmon, egg, lemon mayo 135,-
(Grilled white bread)

Smørrebrød - Prawns, dill, poached egg, sauce 135,-
(Grilled white bread)

Smørrebrød - Fish fillet, prawns, lemon mayo 115,-
(Butter-toasted rye bread)

Smørrebrød - Chicken salad, skin, cabbage, pickles 110,-
(Grilled white bread)

Smørrebrød - Pâté, salt beef, aspic, onion 115,-
(Rye bread)

Smørrebrød - Roast beef, onion, horseradish, reme 110,-
(Butter-toasted rye bread)

Smørrebrød - Classic tartare - classic garnish 115,-
(Rye bread)

Smørrebrød - Beef patty with soft onions, pickles, jus 155,-
(Butter-toasted rye bread)

Hot Danish dishes

Pan-fried white fish, new vegetables, mussel sauce 245,-

Classic Pariserbøf - classic garnish 195,-

Sweet Danish dishes

Seasonal trifle with vanilla cream 95,-

3 Small chocolate pieces 55,-

Smørrebrød offer

2 pieces 195,-

3 pieces 250,-

If you choose the herring platter or smørrebrød with beef patty, a supplement of 50,- applies

Fries as an add-on to all dishes with two kinds of mayo 55,-
Béarnaise sauce as an add-on 55,-