

2 RETTERS FROKOST 275

Spørg din tjener om vores
frokost og vegetarmenu

2 COURSE LUNCH €39.25

Please ask your waiter about
the lunch menu and vegetarian menu

FROKOST**Østers 40**

Fine de Claire - rosé vinaigrette

Jomfruhummer / dagspris

Jomfruhummer - aioli - grillet brød - citron

Hummer bisque 160

Krabbekød - fennikel - dild - dild olie

Gratineret østers 3 stk 140

Fines de Claire - Hollandaise - parmesan - urter

Moules 145/185

*Blåmuslinger fra Limfjorden - gulerødder
- bladselleri - citron - hvidvin - fløde - mascarpone*

Lakse tatar 195

*Laks - creme fraiche - rødløg
- friteret kapers - grillet brød*

Sprødstegt rødspættefilet 165

*Rødspættefilet - remoulade
- citron - rugbrød*

Ravage hønsesalat 165

*Hønsesalat - bacon - syltede bøgehatte
- grillet rugbrød - urter*

Vol-au-vent 140

Kyllingefrikasse - butterdej - urter

Stegt trøffel blomkål 145

*Blomkål - kartoffelmos - trøffelolie
- parmesan - citron - Beurre Blanc*

Confiteret frølår 160

*Frølår - sennep - persille - hvidløg
- æble kompot - grillet brød*

Gravad andebryst 170

*Andebryst - peberrods creme
- citronsyttet rosenkål - æble - friteret salvie*

Fransk løgsuppe 140

Løg - Dansk Vesterhavsost - brød

Escargots 140

Snegle - smør - hvidløg - citron - brød - tomat - persille

Omelet 145

*Danske økologiske æg
- økologisk Vesterhavsost - sprød salat
Tilvalg skinke 35*

Rørt tatar 145/185

*90g/140g tatar af dansk Jersey okseinderlår
- dansk økologisk æggeblomme - cognac*

Charcuterie 155

Små delikatesser

LUNCH**Oysters €5.75**

Fine de Claire - rosé vinaigrette

Langoustines / price of the day

Langoustines - aioli - grilled bread - lemon

Lobster bisque €22.75

Crab - fennel - dill - dill oil

Au gratin Oysters 3 pieces €20

Fines de Claire - Hollandaise - parmesan - herbs

Moules €20.75/26.50

*Blue-lipped mussels from Limfjorden - carrots -
celery - lemon - white wine - cream - mascarpone*

Salmon tartare €27.75

*Salmon - sour cream - red onions -
fried capers - grilled bread*

Fried filet of plaice €23.50

*Filet of plaice - pickled relish -
lemon - rye bread*

Ravage chicken salad €23.50

*Chicken salad - bacon - pickled brown beech mushrooms -
grilled rye bread - herbs*

Vol-au-vent €20

Chicken fricassée - puff pastry - herbs

Panfried truffle cauliflower €20.75

*Cauliflower - mashed potatoes - truffleoil -
parmesan - lemon - Beurre Blanc*

Confit of frog leg €22.75

*Frog legs - mustard - parsley - garlic -
apple compote - grilled bread*

Gravad duck breast €24.25

*Duck breast - horseradish cream -
lemon pickled Brussel sprouts - apple - fried sage*

French onion soup €20

Onions - Vesterhavs-cheese - bread

Escargots €20

Snails - butter - garlic - lemon - bread - tomato - parsley

Omelette €20.75

*Danish organic eggs -
organic Vesterhavs-cheese - crispy salad
Add ham €5*

Stirred beef tartare €20.75/26.50

*90g/140g tartare of Danish Jersey topside -
Danish organic egg yolk - cognac*

Charcuterie €22

Small delicacies



FROKOST

Croque monsieur 150
Skinke - mornay sauce
- økologisk Vesterhavsost - sprød salat

Egg Florentine 125
Pocheret æg - muffin - spinat - hollandaise
Tilkøb af skinke / røget laks 35

Chèvre chaud 165
Gratineret gedeost - salat - ristede valnødder
- vinaigrette - beder

Salade Lyonnaise 165
Salat - Ventrèche bacon - croutoner - pocheret æg
- vinaigrette - syltede rødløg - karse

Cæsarsalat 165
Dansk frilandsskylling - parmesan
- Ventrèche bacon - hvidløgs croutoner

Classic club sandwich 175
Dansk frilandsskylling - bacon - tomat
- syltet agurk - syltet rødløg - friter - chili mayo

Pariserbøf 175
Pariserbøf - toast - kapers - rødbede - rødløg - pickles
- peberrod - dansk økologisk æggeblomme

Steak frites 355
Steak - bagt skalotteløg - friter
Vælg mellem béarnaise eller pebersauce

TILBEHØR

Friter 60
Chilimayo

Salade verte 45
Vinaigrette

Sæson grønt 70

Kartofler 45
Smør - salt - persille

DESSERT OG OST

Crème brûlée 130
Fløde - fransk polynesiske vanilje

Gateau Marcel 135
Chokolade - havtorn - crumble - vanilje

Crêpes suzette 125
Flamberede pandekager - mandler - Grand Marnier - vanilje

Bagt æble 125
Æble - butterdej - saltkaramel - vanilje

Ost sprødt - sødt /pr. stk. 40/3 stk. 110

Hjemmelavede petits fours pr. stk. 20/3 stk. 55

LUNCH

Croque monsieur €21.50
Ham - mornay sauce -
Vesterhavs-cheese - crispy salad

Egg Florentine €17.75
Poached egg - muffin - spinat - hollandaise
Add on for ham / smoked salmon €5

Chèvre chaud €22
Goat's cheese au gratin - salat - roasted walnuts -
vinaigrette - beets

Salade Lyonnaise €22
Salat - Ventrèche bacon - croutons - poached egg -
vinaigrette - red onions - cress

Caesar salad €23.50
Danish free-range chicken - parmesan cheese -
Ventrèche bacon - garlic croutons

Classic club sandwich €25
Danish free-range chicken - bacon - tomat - pickled
cucumber - pickled red onion - chunky chips - chili mayo

"Parisian Steak" €25
Parisian steak - toast - capers - beetroot - red onions -
Piccalli - horseradish - Danish organic egg yolk

Steak frites €50.75
Steak - baked shallots - chunky chips
Choose between béarnaise sauce or pepper sauce

SIDE ORDERS

Chunky chips €8.50
Chili mayo

Salade verte €6.50
Vinaigrette

Seasonal vegetables €10

Potatoes €6.50
Butter - salt - parsley

DESSERT AND CHEESE

Crème brûlée €18.50
Cream - French Polynesian vanilla

Gateau Marcel €19.25
Chokolade - sea buckthorn - crumble - vanilla ice cream

Crêpes suzette €17.75
Flambéed pancakes - almonds - Grand Marnier - vanilla ice cream

Baked apple €17.75
Apple - puff pastry - salt caramel - vanilla ice cream

Cheese crisp - sweet /apiece €5.75/3 pcs. €15.75

Homemade petits fours apiece €2.75/3 pcs. €7.75