

LUNCH

2-COURSE MENU €35

Ask your waiter about the evening's & vegetarian menu

— STARTERS —

- Oysters** €6.50
Fine de Claire - rosé vinaigrette
- Langoustines / price of the day**
Langoustines - aioli - grilled bread - lemon
- Moules** €22/27.75
Blue-lipped mussels - carrots - celery - lemon - white wine - cream - garlic
- Fruit de Mer** €55
Langoustines - oysters - rosé shrimps - blue-lipped mussels - grilled bread - herb mayonnaise
- Fjord shrimps / price of the day**
Fjord shrimps - lemon - green asparagus - mayonnaise - grilled toast
- Smoked salmon** €26.50
Salmon - semi-dried tomatoes - caper berries - fried sage - lemon mayonnaise
- Shrimps in the shell** €23.50
Rosé shrimps - lemon mayonnaise - citron - grillet brød
- Burrata** €25
Burrata - Mojo - salted almonds - grilled bread

- Charcuterie** €23.50
Small delicacies
- Steamed white asparagus** €27.75
*White asparagus - Sauce Mouseline - ramson
Add on Fjord shrimps / price of the day*
- Grilled green asparagus** €22.25
Green asparagus - Sauce Verte - lemon - parsley - parmesan
- Mushroom toast** €21.50
Oyster mushrooms - mushrooms - cream - garlic - parmesan - parsley
- Escargots** €20
Snails - butter - garlic - lemon - bread - tomato - parsley
- Meunier fried frog legs** €25.75
Frog legs - garlic - parsley - lemon - rosemary - butter - grilled bread
- Poached egg with trout roe** €22
Poached egg - trout roe - Beurre Blanc - potato rösti

— CLASSICS —

- "Smiling" eggs** €22.25
"Smiling" eggs - shrimps - mustard mayonnaise - trout roe - dill - grilled toast
- Fried filet of plaice** €23.50
Filet of plaice - shrimps - herb mayonnaise - lemon - grilled rye bread
- Potatoes** €20
Potatoes - herb mayonnaise - fried onion - red onion - radish - bacon - grilled rye bread
- Omelette** €20.75
*Eggs - Vesterhavs-cheese - crispy salad
Add ham €5*
- Stirred beef tartare** €22/26.50
90g/140g tartare of topside beef - egg yolk - cognac
- Croque monsieur** €21.50
Ham - mornay sauce - Vesterhavs-cheese - crispy salad

- Salade Niçoise** €26.50
Grilled tuna - haricots verts - anchovies - potatoes - tomato - salade - egg - croutons - olives - red onions - vinaigrette
- Chèvre chaud** €23.50
Goat's cheese au gratin - bread - salad - roasted walnuts - pear - vinaigrette
- Caesar salad** €23.50
Chicken - parmesan cheese - salad - Ventrèche bacon - garlic croutons
- Classic club sandwich** €25
Chicken - bacon - tomato - pickled cucumber - pickled red onion - chunky chips - chili mayonnaise
- Meunier fried plaice** €42.25
Whole fried plaice - capers - brown butter sauce - grilled lemon - potatoes
- Steak frites** €50
Ribeye - baked shallots - chunky chips

— SIDES —

- Chunky chips** €8.50
Chili mayonnaise
- Salade verte** €6.50
Vinaigrette
- Seasonal vegetables** €10
- Potatoes** €6.50
Butter - salt - parsley

— DESSERT —

- Crème brûlée** €15.75
Cream - French Polynesian vanilla
- Chocolate pie** €15.75
Chocolate ganache - salted caramel - Rhubarb-strawberry yoghurt ice cream
- Rhubarb trifle** €15.75
Rhubarb - macrons - vanilla cream - chocolate
- Crêpes suzette** €15.75
Flambéed pancakes - almonds - Grand Marnier - vanilla ice cream
- Cheese apiece** €5.75/3 pcs. €15.75
crisp - sweet
- Homemade petits fours** apiece €2.75/3 pcs. €7.75