

SET MENU

3 courses - €67.75
4 courses - €82.25
5 courses - €96.50

— STARTERS / IN BETWEEN —

Chèvre Chaud

Goat's cheese au gratin - bread - salad - roasted walnuts - pear - vinaigrette

Smoked salmon

Salmon - semi-dried tomatoes - caper berries - fried sage - lemon mayonnaise +€5

Grilled green asparagus

Green asparagus - Sauce Verte - lemon - parsley - parmesan

Poached egg with trout roe

Poached egg - trout roe - Beurre Blanc - potato rösti - chives

Mushroom toast

Oyster mushrooms - mushrooms - cream - garlic - parmesan - parsley

Charcuterie

Small delicacies

— MAINS —

Butter fried cauliflower

Cauliflower - chickpea cream - Chimichurri - hazelnuts

Pan-fried hake

Hake - green asparagus - peas - Ventrèche bacon - potatoes - herb oil - white sauce

Pan-fried guinea fowl

Guinea fowl - Peas à la Francaise - bacon - ramson oil - fried ramson - potatoes

Steak frites

Steak - baked shallots - chunky chips - béarnaise sauce + €14.25

— DESSERT & CHEESE —

Crème brûlée

Cream - French Polynesian vanilla

Chocolate pie

Chocolate ganache - salted caramel - Rhubarb-strawberry yoghurt ice cream

Rhubarb trifle

Rhubarb - macrons - vanilla cream - chocolate

3 Danish cheeses

Sweet - crispbread

Information about the content of allergenic ingredients can be obtained from the restaurant's staff