

DINNER

3-COURSE MENU €56.50

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 €25

Rosé shrimps - lemon mayonnaise - lemon - grilled bread

Burrata €25

Burrata - Mojo - salted almonds - grilled bread

Charcuterie €23.50

Small delicacies

Crab salad €25

Crab - Crème Fraîche - lemon mayonnaise - grape - avocado - herbs - blinis

Whole artichoke €22

Artichoke - hazelnuts - parmesan - browned butter

Mushroom toast €22

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

Chèvre chaud €22

Goat's cheese au gratin - bread - salad - blackberries - figs - vinaigrette - balsamic glaze

Poached egg with trout roe €22

Poached egg - trout roe - Beurre Blanc - potato rösti

Stirred beef tartare €22/26.50

90g/140g tartare of topside beef - egg yolk - cognac

— MAINS —

Butter fried cauliflower €25

Cauliflower - chickpea cream - Chimichurri - roasted hazelnuts

Meunier fried plaice €42.25

Whole fried plaice - capers - brown butter sauce - grilled lemon - potatoes

Pan-fried turbot €47.75

Turbot - chanterelles - Sauce blanquette - lemon - potatoes

Oven baked Poussin €42.25

Poussin - Peas à la Française - bacon - herb oil - chicken sauce - potatoes

Pan-fried venison €56.50

Venison - carrots - peas - fried kale - port wine sauce - potato fondant

Steak frites €50

Rib eye - baked shallots - chunky chips - béarnaise

Pepper steak €56.50

Rib eye turned in pepper - haricots verts - chunky chips - pepper sauce

— SIDES —

Chunky chips €8.50

Chili mayonnaise

Salade verte €6.50

Vinaigrette

Seasonal vegetables €10

Potatoes €6.50

Butter - salt - parsley

Béarnaise €6.50

— DESSERT —

Crème brûlée €15.75

Cream - French Polynesian vanilla

Raspberry pie €18.50

Raspberries - vanilla cream - mazarin - crust pastry - chocolate

Buttermilk "koldskål" €17

Buttermilk "koldskål" - strawberries - strawberry ice cream

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

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