

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

Pan-fried scallops €25

Scallops - brown butter sauce - hazelnuts - courgette - lemon - dill

Smoked salmon €26.50

Salmon - semi-dried tomatoes - caper berries - fried sage - lemon mayonnaise

Beetroot in variation €20.75

Beetroot - goat's cheese - balsamic glaze - forest sorrel

Paté de Campagne €22.75

Paté - cornichons - Dijon mustard - grilled bread

Charcuterie €23.50

Small delicacies

Crab salad €25

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

French onion soup €18.50

Onions - Vesterhavs-cheese - bread

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

Poached egg with trout roe €22

Poached egg - trout roe - Beurre Blanc - potato rösti

— CLASSICS —

Roastbeef €23.50

Topside beef - fried onions - horseradish - pickled cucumber - Rémoulade - grilled rye bread

Fried filet of plaice €23.50

Filet of plaice - shrimps - herb mayonnaise - lemon - grilled rye bread

Ravage chicken salad €20.75

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

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

Chèvre chaud €23.50

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

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

"Parisian Steak" €25

Parisian steak - toast - capers - beetroot - red onions - Piccantly - horseradish - egg yolk

Steak frites €50

Rib eye - baked shallots - chunky chips - béarnaise

— 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

Apple pie €18.50

Apple - marzipan - crust pastry - powdered sugar - creme fraiche - vanilla

Chocolate fondant €17.75

Chocolate - vanilla ice cream - berry coulis

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