

# DINNER

## 6-COURSE MENU €70.75

Ask your waiter about the evening's & vegetarian menu  
Taken by the whole table - Family style

## 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*

#### 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 Fraîche - 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*

#### Chèvre chaud €22

*Goat's cheese au gratin - bread - salad -  
pear - 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 —

#### Baked butternut squash €25

*Butternut squash - mushrooms -  
Vesterhavs-cheese - parsley - garlic*

#### Baked Seawolf €42

*Seawolf - carrots - celeriac - Sauce blanquette -  
dried chestnuts - parsley - potatoes*

#### Pan-fried zander €42

*Zander - baked Jerusalem artichoke - pan-fried leek -  
Sauce Nage - chives - parsley - potatoes*

#### Coq au vin €33.50

*Chicken - red wine - mushroom - baby carrots -  
pearl onions - bacon - mashed potatoes*

#### 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*

#### 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