

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

Langoustine bisque €21.50

Bisque - langoustine tail - herb oil - forest sorrel

Gravlax €23.50

Salmon - dill sauce - tomato - grilled bread

Rimmed cod €23.50

Cod - trout roe - fried sage - herb oil - horseradish cream

Baked Jerusalem artichokes €17.75

Jerusalem Artichokes - orange glaze - roasted hazelnuts - celery

Charcuterie €23.50

Small delicacies

French onion soup €18.50

Onions - Vesterhavs-cheese - bread

Duck rilette €20.75

Duck rilette - cornichons - Dijon mustard - pickled red onions - grilled bread

Vol-au-vent €19.25

Chicken fricassée - puff pastry - herbs

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 —

Herring €19.25

Herring - curry relish - soft boiled egg - capers - grilled rye bread

Pan-fried herring €19.25

Herring - Dijon mustard - red onions - capers - grilled rye bread

Fried filet of plaice €23.50

Filet of plaice - Rémoûlade - 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 - Piccailily - 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

Pear Belle Helene €17.75

Pear - chocolate sauce - vanilla ice cream

Gateau Marcel €17.75

Gateau Marcel - sea buckthorn sorbet - sea buckthorn gel - chocolate

Ris a'la mande €17

Almonds - vanilla - cherry sauce

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