

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*

Langoustine bisque €21.50

Bisque - langoustine tail - herb oil - forest sorrel

Gravlax €23.50

Salmon - dill sauce - tomato - grilled bread

Baked Jerusalem artichokes €17.75

*Jerusalem Artichokes - orange glaze -
roasted hazelnuts - celery*

Charcuterie €23.50

Small delicacies

Rimmed cod €23.50

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

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*

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 —

Pan-fried mushrooms €25

*Mushrooms - poached egg - pickled sea buckthorn -
parsley - truffle oil - crouton*

Pan-fried cod €42

*Cod - mustard sauce - pan-fried leek -
herb oil - grilled endive - potatoes*

Coq au vin €33.50

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

Confit de Canard €42

*Confit de Canard - orange sauce - pan-fried kale -
burned shallots - cranberries - 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

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 à 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