

EVENING

- SERVED BETWEEN 17.30 - 21.00 -

We recommend snacks + 2-3 courses

SNACKS

French oysters au naturel 6 / 12 pieces	185,- / 350,-
Deep-fried small fish with piment d'Espelette-mayo	65,-
Tarté flambée - flatbread with onion, bacon and crème fraîche (2-4 people)	95,-
Sardines from Pinhais - first-class sardines with toast and lemon	95,-
Sun dried black olives or salted Guara almonds (veg)	35,-
Chips and Carl Johan mayonnaise (veg)	45,-

STARTERS

Forest mushrooms in Vin Jaune sauce in vol-au-vent (veg)	120,-
Pâté en croute - french pâté of pork and duck with celery remoulade and cornichons	125,-
Steak tartare (beef) with crisp greens and truffle chips	125,-
French onion soup with grilled cheese bread	110,-

MAIN COURSES

Coq au vin - Chicken in red wine sauce with bacon, mushrooms, onions, mashed potatoes.	215,-
Ribeye Steak with bearnaise, crisp fries and green salad	345,-
Ragu Bolognese, tomato sauce with beef 24-month-old Parmesan and pasta from Napoli .	195,-
Salt baked celeriac with browned butter, black truffle and Funen apples (veg)	195,-

DESSERT

3 small French cakes	45,-
Lemon tart with burnt meringue	60,-
Tarte Tatin - French apple cake with nut crunch and fromage blanc ice cream	95,-
Gateau Marcel - creamy chocolate cake with Bourbon-vanilla ice cream	95,-
3 types of cheese with sides	95,-

BOARDMENU

The 3 courses of the day

*See the board in the restaurant or
ask your waiter*

Menu 375,-

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Wine menu 275,-

SIDES

Pommes frites	45,-
Extra sauce	45,-
Green salad	45,-
Garlic bread	45,-
Black Label Rossini caviar 10g/30g	245,-/595,-

CHEESE

Cheese ad libitum
as a main course or dessert
225,- / 135,-

*For information on allergens in the
food please ask the personnel.*