

EVENING

- SERVED BETWEEN 17.30 - 21.00 -

SNACKS

Oysters au naturel 6/12 pieces w. vinaigrette & lemon.....	185/350,-
Black Label Rossini caviar 10g. with sides.....	245,-
Deep-fried small fish with piment d'Espelette-mayo.....	65,-
Tarté flambée - flatbread with onion, bacon and crème fraiche (2-4 people).....	95,-
Sun dried black olives or salted Guara almonds (veg).....	45,-
Chips and Porcini mayonnaise (veg)	45,-

STARTERS

Forest mushrooms w. sherry cream in vol-au-vent	120,-
Pâté en croute - french pâté of pork & duck with celery remoulade & cornichons	125,-
Steak tartare (beef) with crisp greens & truffle chips	125,-
French onion soup.....	110,-
Escargot, French snails in garlic with sour dough bread.....	95,-

MAIN COURSES

Coq au vin - Chicken in red wine sauce w. bacon, mushrooms, onions, mashed potatoes..	215,-
Entrecôte cut from Sashi meat w. sauce béarnaise, fries and green salat	325,-
<i>With fried foie gras + 65,-</i>	
Fish of the day - Please ask the waiter.....	225,-
Iberico w. m. intense sauce & glazed beetroots	195,-
Salt baked celeriac with browned butter, black truffle and apples from Funen (veg)	195,-
SIDES: Pommes frites, green salad or garlic bread	45,- PP.

DESSERT/CHEESE

3 small French cakes	45,-
Apple pie w. salted almond & creme fraiche icecream	95,-
Gateau Marcel - creamy chocolate cake with Bourbon-vanilla ice cream.....	95,-
Creme brûlée, with seasonal sorbet.....	95,-
3 types of cheese with sides	95,-

MENU OF THE DAY

The 3 courses of the day
See the board in the restaurant or ask your waiter

Menu 375,-
Wine menu 275,-

CHEESE, CHEESE, CHEESE...

Cheese ad libitum
as a main course or dessert

225,- / 135,-
pr. person

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