

# EVENING

- SERVED BETWEEN 17.30 - 21.00 -

## SNACKS

Oysters au naturel 6/12 pieces w. champagne vinaigrette & lemon.....	185/350,-
Black Label Rossini caviar 10g. with sides.....	195,-
Tarté flambée - flatbread with onion, bacon and crème fraîche (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,-
Foie gras terrine, served with figs in Pommeau de Normandie and rye crackers.....	125,-

## MAIN COURSES

Coq au vin - Chicken in red wine sauce w. bacon, mushrooms, onions, mashed potatoes..	225,-
Tournedos cut from Sashi meat w. sauce béarnaise, fries and green salad .....	355,-
<i>With fried foie gras + 65,- With black winter truffle 75,-</i>	
Fish of the day - Please ask the waiter.....	225,-
Pork cheeks braised in beer w. glazed beetroots, truffle sauce and seasonal herbs.....	225,-
Salt baked celeriac with browned butter, black truffle and apples from Funen (veg) .....	195,-
SIDES: <i>Pommes frites, green salad or garlic bread</i> .....	45,- PP.

## DESSERT/CHEESE

3 small French cakes .....	45,-
Homemade ice cream with burned nougat, wrapped in french chocolate .....	95,-
Gateau Marcel - creamy chocolate cake with Bourbon-vanilla ice cream.....	95,-
Crème brûlée, with seasonal sorbet.....	95,-
3/5 types of cheese with sides .....	95/145,-

## MENU DU JOUR/ MENU OF THE DAY

The 3 courses of the day

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

**Menu 385,-**  
**Wine menu 285,-**

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