

- SERVED BETWEEN 17.30 - 21.00 -

EVENING

SNACKS

Oysters au naturel 6/12 pieces w. champagne vinaigrette & lemon.....	225/395,-
Black Label Rossini caviar 10 g. 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

Peel and Eat shrimp 500g, chargrilled lemon served with aioli and bread.....	195,-
Creamy mushroom soup with pickled brown beech mushrooms and herbs	120,-
Pâté en croute - french pâté of pork & duck with celery remoulade & cornichons	135,-
Steak tartare (beef) with crisp greens & truffle chips	135,-
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.....	185,-

MAIN COURSES

Coq au riesling - Chicken in riesling sauce w. seasonal greens and new potatoes.....	225,-
Steak Béarnaise served with fries and green salad	
Choose between tornedos from beef tenderloin/entrecote from beef fillet.....	395/345,-
With fried foie gras + 65,- With black winter truffle 75,-	
White fish w. sauté from savoy cabbage and peas, lobster bisque, pickled gooseberry served w. new potatoes.....	225,-
Beef from Doroc (pork) with ratatouille and sauce Choron w. pommes au gratin.....	225,-
Seasoned ratatouille w. sundried tomatoes and intense tomato sauce, pommes au gratin and forest mushrooms (veg).....	215,-

DESSERT

3 small French cakes	55,-
Homemade ice cream with burned nougat, wrapped in french chocolate	110,-
Gateau Marcel - creamy chocolate cake with Bourbon-vanilla ice cream.....	115,-
Creme brûlée, with seasonal sorbet.....	110,-
3/5 types of cheese with sides	135/155,-

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.

DRINKS

WELCOME DRINKS

Cremant de Alsace - Charles Baur	95,-
Champagne Diebolt-Vallois Blanc de Blanc	135,-
N.V. Pol Roger Reserve, Brut, Cora Wine	225,-

BEER

Draft beer	
Carlsberg Pilsner, 25/50 cl	34/58,-
Grimberger Double-ambrée draft 25/50	42/64,-
Kronenbourg Blanc, 25/50 cl	38/64,-

Bottled beer

Jade Blonde without gluten	40,-
Jacobsen brown ale	45,-
Jacobsen Yakima IPA	45,-
Blanc 0.5%	42,-
Nordic 0.0%	38,-

SODA/JUICE

Coca Cola, Zero, Fanta, Lemon, Sprite,	35,-
Adelhardt ECO juice	40,-
Blackcurrants, unfiltered apple juice, rhubarb, elderflower, orange	
Homemade lemonade	40,-
Bottled filtered water or sparkling water	15,-
Ad libitum, pr. pers.	

COCKTAILS

The bar offers various cocktails. Please ask the waiter for our delicious cocktail list.

WINE BY THE GLASS

We have a large selection of wines by the glass. Please ask the waiter for our varied wine list.

LIQUEURS FOR YOUR COFFEE

Our well assorted liqueur wagon is filled with everything you might like with your coffee. Please ask the personnel for our avec list.

COFFEE/TEA

Plunger pot	pr. pers. 70,-
Caffe Latte	48,-
Cappuccino / Café au lait	38,-
Espresso, Americano, Cortado	34,-
Hot chocolate w. whipped cream	48,-
Iced coffee/with syrup	48,-/52,-
Variations:	
Amaretto	
Chocolat	
Vanilla	
Hasselnut	
Caramel	

Chai Latte	38,-
Tea cup/jug	34,-/48,-
Variations:	
Green tea w. ginger and lime	
Assam black tea	
Keeman black tea (without tannic acid)	
Rooibos red tea	
Wild berries, fruit tea	
Cool mint, herbal tea	