

Petit déjeuner

Soft boiled organic egg w. chives - ham with herbs -
Val Roche de angental (mild creamy cheese) - small
croissant
115,-

Petit complet

Organic fried egg w. toasted rye bread - air dried
fennel salami w. homemade variation of pickled -
freshly cut melon - yoghurt w. homemade plum jam -
Brie de maoux
135,-

- Served every day from 10.00 - 15.00 -

GREAT FOR BREAKFAST GREAT FOR LUNCH

EGG BENEDICT

Butter toasted english muffin, grilled ham, spinach,
poached organic egg and hand whipped hollandaise 95,-

EGG ROYAL

Butter toasted english muffin, cold smoked salmon,
spinach, poached organic egg and hand whipped
hollandaise 135,-

OMELET DE COMTÉ

Omelet made from organic eggs w. Comté cheese
served w. sourdough bread 115,-
+ Cold smoked salmon 38,- / + Ham with herbs 28,-

COLD SMOOKED SALMON

With smoked cream cheese on crispy potato/bacon
rôsti w. chives 138,-

PATÉ ÉN CROUTE

Paté baked ind bread w. leek mayo and gherkins 135,-

FRIT EGG TRUFFLE

2 fried organic eggs w. black winter truffle, air dried
fennel salami. w. Porcini mayo and sourdough bread 155,-

AVOCADO

Avocado on toasted rye bread w. smoked cream cheese
from Funen, watercress and Piment d'Espelette 85,-
+ Poached egg 20,- / + Cold smoked salmon 38,-

YOGHURT Á LA COMPOTE

Drained yoghurt w. Homecooked jam compote from
rhubarb, sugar and vanilla. w. crispy nut muesli 48,-

SALADE DE MELON

Salad with freshly cut melon mixed w. lemon balm 55,-

CRÊPES

Fluffy pancakes w. mabel syrup and blueberries 75,-

DESSERT

Small french cakes (PP) 55,-
Two macarons 45,-
Creme Brûlée w. sorbet 110,-
Homemade ice cream w. burned nougat 110,-
Gâteau Marcel w. bourbon-vanilla ice cream 115,-

CROQUE MADAME

Sourdough bread w. grilled ham, creamy cheese filling,
fried egg and Comté cheese 140,-
+ Fries 45,-

BORDEAUX BURGER

Beef, salad, bacon Comté cheese, chutney on red
onions, our truffle dressing. w. fries and mayo 175,-

TATAR

From beef, freshly mixed w. shallots, capers, gherkins,
estragon and cognac. with fresh herbs and fries 165,-

STEAK FRITES

Grilled sashi steak (beef) w. hand whipped sauce
béarnaise, crispy fries and seasonal green salad 345,-
+ Fried foie gras 85,- / + Black winter truffle 75,-

CHEVRE CHAUD

Gratin goat cheese, salad, vinaigrette, semidried
tomatoes, olives and pickled raisins 145,-

PEEL AND EAT SHRIMP

500g peel and eat shrimp, chargrilled lemon served with
aioli and bread 195,-

EXTRAS

Pommes frites w. mayo 45,-
Green salad w. vinaigrette 45,-
Pain au chocolat 32,-
Crossiant 28,-

SNACKS

Escargot - french snails in garlic served with bread 95,-
Foie gras tarrin 185,-
Served w. figs in Pommeau de Normandie & crispy rye crackers
Østers naturel 6/12, 225/395,-
Served w. champagne vinaigrette & lemon
Black Label Rossino caviar 10g 195,-
Tarte flambeé (2-4 pers) 95,-
Flatbread w. onion, bacon and sour cream
Sun dried black olives 45,-
Chips w. Porcini mayo 45,-
Almonds 'Guara' 45,-