

CLASSICS

FRENCH ONION SOUP
Gratinated w. Gruyere cheese.
135

CHEVRE CHAUD SALAD
Raisins, wallnuts, fresh apple, dressing & goat cheese crouton.
135

CLUB SANDWICH
Chicken, bacon & pommes frites.
145

CROQUER MONSIEUR
Grilled ham and cheese sandwich w. dijon mustard & green salad.
135

STEAK SANDWICH
Caramelised and pickled onions, comté cheese, bacon & pommes frites.
175

SIGNATUR BURGER
Basilikum, caramelised onions, comté cheese, bacon & pommes frites.
175

STEAK FRITES
Green salad w. dijon vinaigrette, pommes frites & bearnaise sauce.
275

DESSERTS

CREME BRULEE
75

Add on: Homemade Vanille ice cream.
25

CHOCOLADTE FONDANT
Caramel sauce & plum sorbet.
80

LEMON PIE
Fresh marengue & lemon sorbet.
75

FROKOST A LA CARTE

2 RETTER TIL FROKOST

Spørg deres tjener
250

APPETIZERS

GILLARDEAU ØSTERS 40 PR. STK.
2 forskellige garniture & grillet citron.

BURRATA
Grillet brød, pesto & grillede løg.
75

ROSSINI CAVIAR 15g.
Smørstege blinis, rødøg & creme fraiche.
225

SMØRREBRØD

AVOKADOLAMMELLER
Pocheret æg, sesam & friskost.
95

KARTOFFELMAD
Syltede & sprøde kartofler m. urtecream.
100

SVAMPETOAST
Parmigiano reggiano, trøffel & pocheret æg.
145

RØDSPÆTTEFILET
Sauce tatar, dild & citron.
145

HØNSESALAT
Haricot verts, bacon, svampe & karse.
145

OKSETATAR
Syltede bøgehatte, sprøde jordskokker & løvstikkemayonnaise.
155

KLASSIKERE

FRANSK LØGSUPPE
Gratineret m. Gruyere ost.
135

CHEVRE CHAUD SALAT
Rosiner, valnødder, frisk æble, mormordressing & gedeostcrouton.
135

CLUB SANDWICH
Kylling, bacon & pommes frites.
145

CROQUER MONSIEUR
Grillet ost og skinke sandwiches m. dijonsennep & grøn salat.
135

STEAK SANDWICH
Karamelliserede & syltede løg, comté ost, bacon & pommes frites.
175

SIGNATUR BURGER
Basilikum, karamelliserede løg, comté ost, bacon & pommes frites.
175

STEAK FRITES
Grøn salat vendt i dijon vinaigrette, pommes frites & hjemmerørt béarnaise sauce.
275

DESSERTER

CREME BRULEE
75

Tilvalg: Hjemmelavet vanilje is.
25

CHOKOLADE FONDANT
Karamelssauce & blommesorbet.
80

CITRONTÆRTE
Frisk marengs & citron sorbet.
75

LUNCH MENU

2 COURSE LUNCH MENU

Ask your waiter

250

APPETIZERS

GILLARDEAU OYSTERS 40 A PIECE
2 different garnitures & grilled lemon.

BURRATA
Grilled bread, pesto & grilled onions.
75

ROSSINI CAVIAR 15g.
Blinis, red onions & creme fraiche.
225

OPEN FACED SANDWICHES

AVOCADO SLICES
Poached egg, sesame & cream cheese.
95

POTATO
Pickled & crispy potaoes w. herb mayonnaise.
100

MUSHROOM TOAST
Parmigiano reggiano, truffle & poached egg.
145

FILET OF PLAICE
Sauce tartare, dill & lemon.
145

CHICKEN SALAD
Haricot verts, bacon, mushrooms & cress.
145

BEEF TARTARE
Pickled mushrooms, crispy jerusalem arthichokes & lovage mayonnaise.
155
