

FISH & SHELLFISH

GILLARDEAU OYSTERS Size nr. 3

Red wine vinaigrette, lemon & tabasco 12 pcs. 400,00 / 6 pcs. 240,00

OSIETRA CAVIAR & BLINIS

Butter toasted blinis, creme fraiche 38%, red wine & 10 g. caviar 295,00

PEEL YOURSELF SHRIMPS

Rose shrimps, garlic mayonnaise, grilled sourdough & lemon 125,00

FLOUNDER CEVICHE

Cucumber, lemon verbena, citrus marinade, herbs & grilled sourdough 135,00

MOULES FRITES

Steamed mussels w. white wine 140,00 / 185,00 incl. pommes frites & aioli

FRIED OCTOPUS

New danish potatoes, parsley, garlic oil, lemon & black garlic 145,00

SEAFOOD LINGUINE

Fresh tomatoes, gamba shrimps, basil, parmigiano reggiano, chili & olive oil 245,00

PAN FRIED COD FISH

Warm potato compote w. lovage, mussel bisque & crispy crudites 265,00

MEAT & POULTRY

TRUFFLE BURGER

Onion relish, truffle mayonnaise, basil, bacon, comté cheese & pommes frites 165,00

STEAK TATAR

W. cognac, tomatoes, estragon & pommes frites 140,00 / 185,00 incl. pommes frites

STEAK AU POIVRE

Grilled beef tenderloin w. pommes frites & pepper sauce 285,00

STEAK FRITES

Grilled ribeye w. pommes frites & bearnaise sauce 295,00

DESSERTER

LEMON PIE

Baked lemon pie w. whipped marengs 79,00

CRÈME BRÛLÉE

Classic crème brûlée served w. vanilla ice cream 99,00

CHOCOLATE MOUSSE

Valrhona chocolate served w. whipped cream and almonds 99,00

3 FRENCH CHEESES

The kitchens favorites - Ask your waiter 110,00