

# FISHMARKET LUNCH

## MENU

2 course / 3 course

225 / 245

*Please ask the waiter*

## HERRING

Marinated herring with curry salad, capers and dill - 85

Christiansø herring with creme fraiche, dill and potato - 95

## COLD DISHES...

Smoked salmon with horseradish creme, kohlrabi and herbs- 125

Seafood platter. Served with malt bread - 195

Crab turned with mayonaise, pickled tomatoes and cornichons. Served with toast - 135

Salmon tartare with smoked fresh cheese, cucumber and dill- 115

## WARM DISHES...

Fried fish filet with lemon and homemade remoulade - 125

Fish of the day with spinach, salad and sauce hollandaise - 195

Creamy fish soup with steamed lemon sole, pickled truffle and pickled onions - 165

Meuniere fried lemon sole with brown butter, capers and potatoes - 225

## BEER

Kronenbourg Draft Small 35 - Large 60

Ask for our selection of schnapps

# FISHMARKET CLASSIQUE

## PLATEAU FRUITS DE MER

Lobster - Oysters - Crab Claws - Langoustines - Rose shrimp  
*Served with vinaigrette, mayo, lemon and toasted malt bread*

Grande 445 / Royale 895

### OYSTERS

*Oysters are served with vinaigrette, lemon and toasted malt bread  
6 pc / 12 pc*

Fine de Claire No 3 - 145 / 265

Fine de Claire No2 Special - 155 / 295

Fine de Claire Gillardeau - 245 / 485

Selection - 185 / 365

Caviar Gold 30g  
With blinis, creme fraiche and shallots 445

### STARTER

Grilled langoustines  
with garlic, parsley and lemon - 145

1/2 boiled lobster  
with toasted bread, mayo and lemon - 185

Rosé shrimps, toasted bread, mayo and lemon - 115

Langoustines bisque  
with langoustines, cognac and chives - 145

Steamed mussels with fennel,  
rosemary, garlic and parsley - 95

### MAIN

Fried halibut with wild broccoli, glazed onions, mustard seeds and turbot sauce - 285

Steamed mussels with fennel, rosemary, garlic and parsley - 185

1/1 grilled lobster with chili, garlic, lemon and green salad - 375

Bouillabaisse with fish and shellfish. Served with aioli and croutons - Small - 145 / Large - 295

Beef tenderloin with glazed beetroot, sweetbread and sauce "bordelaise" - 285

### CHEESE & DESSERT

Selection of cheeses - 125

Profiteroles with vanilla ice cream and chocolate sauce - 95

Creme Brulee - 85

Petit fours - 65