

**A LA CARTE**

17:30 - 22:30

**MENU**

Salted salmon, lump fish roe, smoky cheese  
Veal tenderloin, parsley puré, cabbage, marrow, potato gratin  
Pineapple, chocolate cake, passion fruit, coconut

*3 courses kr. 375*

Choose cheese / dessert

**HORS D'OEUVRES**

**HOMARD GRILLÉ** 175  
1/2 grilled lobster with garlic, chilli and lemon.

**TARTARE de SAUMON** 125  
Salmon tatar mixed with shallots, lemon cream, frissé and grilled bread.

**TERRINE de FOIE GRAS** 135  
Served with chutney and grilled bread.

**ESCARGOTS** 95  
6 snails in garlic and parsley.

**SALADE CHÈVRE CHAUD** 95  
Grilled goat cheese salad with croutons, pickled walnuts and raisin.

**L'ENTRÉE du JOUR** 125  
Starter of the day. See menu.

**THON CRU** 125  
Raw marinated tuna with green peppers, mint leaves, anchovies and parmesan cheese.

**RIS DE VEAU** 135  
Glazed veal sweetbread with jerusalem artichokes, apple and red onion.

**MOULES** 95  
Steamed mussels, white wine, fennel, rosemary, garlic and parsley.

**SOUPE À L'OIGNON GRATINÉE** 125  
Gratinated onion soup.

**TARTE FLAMBÉE**

"Truffle pizza" with gruyère and cream cheese  
135

**SNACKS**

Crispy haddock with herb cream and lime  
85

Olives and nuts.  
45

Iberico Bellota ham with tomato tatar and grilled bread.  
85

**LES HÛÎTRES**

Oysters with vinaigrette og lemon.  
6 pc./ 9 pc./ 12 pc.  
145 / 225 / 285

**SUPPLÉMENT**

**POMMES FRITES**

Homemade french fries with mayo or bearnaise.  
55

**SALADE VERTE**

Green salad with tomato and vinaigrette.  
55

**PASTIS**

– BISTRO –

**A LA CARTE**

17:30 - 22:30

**LES VIANDES**

**STEAK FRITES** 275

Grilled ribeye steak. Served with french fries, bearnaise, baked tomato and salad.

**STEAK TARTARE** 225

Freshly minced beef mixed with capers, gherkins, tomato, mustard, cognac and spiced herbs. Served with french fries and salad.

**LAPIN PROVENÇALE** 195

Braised rabbit in a cassoulet with parmesan cheese, herbs, lemon and parsley.

**JOUES de PORC** 225

Braised porc cheeks with risotto, mushrooms and truffle.

**PLAT du JOUR** 225

Main dish of the day. See menu.

**LES POISSONS**

**POISSON DU JOUR** DAILY PRICE

Fish of the day.

**MERLU** 245

Baked hake, spinach and mushrooms. Served with potatoes and sauce hollandaise.

**MOULES** 175

Steamed mussels with fennel, rosemary, garlic and parsley.

**BOUILLABAISSÉ** 275

A traditional French fish soup with fish and shellfish. Served with aioli and croutons.

**FROMAGE**

**ASSIETTE de FROMAGES**

A selection of French cheeses.

*kr. 125*

**DESSERT**

**POMMES**

Apple compote with apple sorbet and crème anglaise

115

**CHOCOLAT**

Milk and dark chocolate mousse chocolate cake, Kahlua and crumble.

95

**DESSERT du JOUR**

Dessert of the day. See menu

95

**CRÈME BRÛLÉE**

The classic.

75

**PROFITEROLES**

With homemade vanilla ice cream and chocolate sauce.

95

**GLACE À LA VANILLE**

Homemade vanilla ice cream with chocolate sauce.

95

**PETITS FOURS**

Homemade petits fours.

50

**PASTIS**

— BISTRO —