

A LA CARTE

17:30 - 22:30

MENU

Lobster bisque, turbot, armagnac
Glazed pork cheeks, cabbage, rosehips, chervil
Lemoncurd, vanilla ice cream, meringue, crumble

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.

CERF

Filet of deer with potatoes, mushrooms, pearl onions and lingonberries
285

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.
- JARRET de VEAU** 225
Braised veal shank with risotto, mushrooms and parmesan cheese
- PLAT du JOUR** 225
Main dish of the day. See menu.

LES POISSONS

- POISSON DU JOUR** DAILY PRICE
Fish of the day.
- TURBOT** 275
Poached turbot, 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 —