

A LA CARTE

LUNCH MENU

2 or 3 course - ask your waiter
225 / 245

CROQUE MONSIEUR 125
Grilled ham and cheese sandwich.
Served with salad and mustard dressing.

CROQUE MADAME 135
As above with egg sunny side up.
Served with salad and mustard dressing.

BOUEF RÔTI 135
Sirloin steak sandwich, cooked onions, pickles,
tarragon, gherkins, gruyere and tomato.

NICOISE 135
Tuna, anchovies, egg, haricots verts,
potato, olives, tomato and Dijon dressing.

CHEVRE CHAUD 135
Grilled goat cheese, crouton,
walnuts and raisins.

OMELETTE 135
With goat cheese, spinach
and parmesan cheese.

HORS D'OEUVRES

TARTARE de SAUMON 125
Salmon tartare mixed with lemon cream, frissé
and toasted herbed brioche.

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

ESCARGOTS 95
6 snails in garlic and parsley.

THON CRU 125
Raw marinated tuna, 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.

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

SOUPE À L'OIGNON GRATINÉE 125
Gratinated onion soup.

SNACKS

Olives and salted nuts.
45

Crispy haddock with herb cream and lime.
85

Iberica Bellota ham
with tomato tartare and grilled bread.
85

LES HUITRES

Oysters with vinaigrette and 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

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LES VIANDES
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STEAK FRITES 275
Grilled ribeye. Served with french fries,
bearnaise 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 rosemary.

JARRET de VEAU 225
Braised veal shank with risotto,
mushrooms and parmesan cheese.

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

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LES POISSONS
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POISSON DU JOUR DAILY PRICE
Fish of the day.

TURBOT 275
Poached turbot with spinach and mushrooms.
Served with potatoes and sauce hollandaise.

MOULES 175
Steamed mussels with fennel, white wine,
rosemary, garlic and parsley.

BOUILLABAISSSE 275
A traditional French fish soup with fish and shellfish.
Served with aioli and croutons.

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FROMAGE
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ASSIETTE de FROMAGES
A selection of French cheeses.
kr. 125

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DESSERT
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POMMES
Apple compote with apple sorbet
and crème anglaise
115

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