

• MENU •

(G) Gluten | (L) Lactose | (N) Nuts | * Can be deselected

Information about allergens in our dishes can be obtained from the restaurant staff

STARTERS

LYONNAISE SALAD with bacon, soft-boiled organic egg, croutons, dressing with anchovies & blue cheese (G)(L) - 48,75

CREAMY SOUP OF MUSSELS with herbs (L) - 47,75

COUNTRY PATÉ with mustard & cornichons (N) - 36,25

ASPARAGUS VINAIGRETTE with capers & organic egg - 50,50

SALMON TARTARE with sour cream, cucumber & salad (L) - 55,50

WARM-SMOKED SALMON with smoked cream cheese, cucumber, green beans & radish (L) - 54,50

DUCK LIVER MOUSSE with port wine jelly & croutons (G*)(L) - 38,50

SHRIMPS with cocktail dressing, salad, asparagus & tomato (L*) - 43,25

SALAD DE CHÈVRE CHAUD with sultanas, croutons, walnuts & vinaigrette (G*)(N*)(L*) - 44,50

MAIN COURSES

TOMATO TART with goat's cheese, fennel, olives & mustard-marinated white beans (G)(L) - 93,25

BAKED LING (the cod's cousin) with coarse grain mustard, new potatoes & sauce vierge with tomato, olives & capers (L*) - 140,95

DEEP FRIED WHITE FISH À LA ORLY with sauce verte, lemon & pommes frites (G)(L*) - 122,75

PEPPER STEAK OF DANISH VEAL RIB-EYE with Colbert butter, green salad & French fries (L*) - 179,75

FRENCH CORN-FED CHICKEN (poussin) from the rotisserie with carrots, sauce jus & new potatoes (L) - 135,75

SCHNITZEL OF DANISH FREE RANGE DUROC PORK with fried potatoes, butter sauce, capers, boneless herring & horseradish (G)(L) - 154,75

CONFIT OF DUCK'S LEG with redcurrant, new potatoes & sauce jus (L) - 129,75

STEAK TARTARE with egg yolk, green salad & French fries - 99,75

DESSERTS

PROFITEROLE with white chocolate parfait & chocolate sauce (G)(L) - 39,50

CRÈME BRÛLÉE (L) - 40,50

LEMON-MERINGUE TART (G)(L) - 38,75

"DEN RØDES RØDGRØD" with white chocolate parfait (L) - 36,25

SIDES - 22,75

GREEN BEANS
with mustard dressing

GREEN SALAD
with vinaigrette

NEW POTATOES
with butter & parsley

FRENCH FRIES



DIPS - 5,75

KETCHUP
SAUCE VERTE (L)
MAYO
DIJON MUSTARD



CHEESES - Pr pcs. 33,50

BRIE DE MEAUX (L),
GRAND LIVAROT (L),
PALET DE CHÈVRE (L),
BLEU D'Auvergne (L)