

# • MENU •

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

## STARTERS

- OEUF DURS & CAULIFLOWER CRUDITÉS - 38,75
- GREEN ASPARAGUS with egg & sauce vinaigrette - 58,75
- CREAMY SOUP OF MUSSELS with herbs (L) - 46,75
- SALMON TARTARE with sour cream, cucumber & salad (L) - 54,50
- DUCK LIVER MOUSSE with port wine jelly & croutons (G\*)(L) - 37,50
- COUNTRY PATÉ with mustard & cornichons (N) - 35,25
- AIR-DRIED BAYONNE HAM - 53,50
- SALAD with smoked mackerel, cucumber, radish & creamy smoked cheese (L) - 49,50
- SALAD CHÈVRE CHAUD with sultanas, croutons, walnuts & vinaigrette (G\*)(N\*) - 43,50

## SIDES - 21,75

- GREEN BEANS  
with mustard dressing
- GREEN SALAD  
with vinaigrette
- FRENCH FRIES
- NEW POTATOES



## DIPS - 5,25

- KETCHUP
- MAYO

## MAIN COURSES

- LEEK QUICHE AU GRUYÈRE with courgettes, tomatoes & aubergine (G)(L) - 92,25
- POINTED CABBAGE with lemon, dill & new potatoes (L) - 99,25
- SALMON with baked fennel, olives, spicy tomato sauce & new potatoes (L\*) - 139,95
- DEEP FRIED WHITE FISH À LA ORLY with sauce verte, lemon & new potatoes (L\*)(G) - 121,75
- PEPPER STEAK COLBERT from Danish veal rib-eye with green salad & French fries (L\*) - 168,50
- POUSSIN from the rotisserie with carrots, sauce jus & new potatoes (L\*) - 134,75
- PORK CHOP with rhubarb, sauce jus & new potatoes (L\*) - 129,50
- STEAK TARTARE with green salad & French fries - 97,75



## DESSERTS

- PROFITEROLE with white chocolate parfait & chocolate sauce (G)(L) - 38,50
- CRÈME BRÛLÉE (L) - 36,75
- LEMON TART with meringue (G)(L) - 39,50
- “RØDGRØD” with white chocolate parfait (L) - 35,25

## CHEESES - Pr stk. 32,50

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

