

• MENU •

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

STARTERS

- OEUF DUR with green beans & frisée salad (L) - 38,75
- CREAMY SOUP OF MUSSELS with herbs (L) - 46,75
- COUNTRY PATÉ with mustard & cornichons (N) - 35,25
- ASPARAGUS VINAIGRETTE with capers & egg - 49,50
- SALMON TARTARE with sour cream, cucumber & salad (L) - 54,50
- WARM SMOKED SALMON with creamy smoked cheese, cucumber, tomato & radish (L) - 53,50
- DUCK LIVER MOUSSE with port wine jelly & croutons (G*)(L) - 37,50
- SHRIMPS with cocktail dressing, salad, avocado & tomato (L*) - 42,25
- SALAD DE CHÈVRE CHAUD with sultanas, croutons, walnuts & vinaigrette (G*)(N*)(L*) - 43,50

MAIN COURSES

- LEEK QUICHE AU GRUYÈRE with courgettes, piment & baked tomato with mustard-marinated white beans (G)(L) - 92,25
- PAN FRIED LING (the cod's cousin) with coarse grain mustard & sauce vierge with tomato, olives, capers & basil (L*) - 139,95
- DEEP FRIED WHITE FISH À LA ORLY with sauce verte, lemon & pommes frites (G)(L*) - 121,75
- PEPPER CRUSTED DANISH VEAL RIB-EYE, Colbert butter, green salad & french fries (L*) - 168,50
- POUSSIN from the rotisserie with carrots, sauce jus & new potatoes (L) - 134,75
- ORGANIC DANISH PORK CHOP with rhubarb, sauce jus & new potatoes (L) - 129,50
- CONFIT OF DUCK'S LEG with red currants, new potatoes & sauce jus (L) - 128,75
- STEAK TARTARE with egg yolk, green salad & French fries - 97,75

DESSERTS

- PROFITEROLE with white chocolate parfait & chocolate sauce (G)(L) - 38,50
- CRÈME BRÛLÉE (L) - 39,50
- STRAWBERRY TART with rhubarb cream & crème Chantilly (G)(L) - 36,75
- “DEN RØDE’S RØDGRØD with white chocolate parfait (L) - 35,25

SIDES - 21,75

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



DIPS - 5,25

- KETCHUP
- SAUCE VERTE (L)
- MAYO
- DIJON MUSTARD



CHEESES - Pr pcs. 32,50

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