

• MENU •

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

STARTERS

- OEUF DUR with green beans & frisée salad (L) - 39,75
- CREAMY SOUP OF MUSSELS with herbs (L) - 47,75
- COUNTRY PATÉ with mustard & cornichons (N) - 36,25
- TOMATO SALAD with pistou, olives, vinaigrette & onions - 50,50
- SALMON TARTARE with sour cream, cucumber & salad (L) - 55,50
- WARM SMOKED SALMON with creamy smoked 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, avocado & tomato (L*) - 43,25
- SALAD DE CHÈVRE CHAUD with sultanas, croutons, walnuts & vinaigrette (G*)(N*)(L*) - 44,50

MAIN COURSES

- LEEK QUICHE AU GRUYÈRE with courgettes, piment & baked tomato with mustard-marinated white beans (G)(L) - 93,25
- PAN-FRIED LING (the cod's cousin) with coarse grain mustard, new potatoes & sauce vierge with tomato, olives, capers & basil (L*) - 140,95
- DEEP FRIED WHITE FISH À LA ORLY with sauce verte, lemon & pommes frites (G)(L*) - 122,75
- PEPPER CRUSTED DANISH VEAL RIB-EYE, Colbert butter, green salad & french fries (L*) - 169,50
- POUSSIN from the rotisserie with carrots, sauce jus & new potatoes (L) - 135,75
- ORGANIC DANISH PORK CHOP with rhubarb, sauce jus & new potatoes (L) - 130,50
- CONFIT OF DUCK'S LEG with red currants, 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
- STRAWBERRY TART with rhubarb cream & crème Chantilly (G)(L) - 37,75
- “DEN RØDE’S RØDGRØD with white chocolate parfait (L) - 36,25

SIDES - 22,75

- GREEN BEANS
with mustard dressing
- GREEN SALAD
with vinaigrette
- NEW POTATOES
- 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)