

• MENU •

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

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

STARTERS

- OEUF DUR with beetroot & frisée salad (L) - **36,25**
- CREAMY SOUP OF MUSSELS with herbs (L) - **47,75**
- COUNTRY PATÉ with mustard & cornichons (N) - **39,75**
- CAULIFLOWER & ENDIVE with vinaigrette, capers & egg - **50,50**
- SALMON TARTARE with sour cream, cucumber & salad (L) - **55,50**
- GRAVADLAX with mustard dressing & dill - **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 (COD'S COUSIN) with beetroot, mussel-mustard sauce & potato-celeriac compote (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 a creamy pepper & mushroom sauce, green salad & French fries (L*) - **179,75**
- POUSSIN from the rotisserie with carrots, sauce jus & potato-celeriac compote (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 apples, potato-celeriac compote & 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**
- APPLE TART with cinnamon & organic sour cream (G)(L) - **37,75**
- RIS À L'AMANDE with cherry sauce & almonds (L)(N) - **36,25**

SIDES - 22,75

GREEN BEANS
with mustard dressing

GREEN SALAD
with vinaigrette

POTATO-CELERIAC COMPOTE (L)

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)