



SET MENU

STARTERS

(YOU CAN CHOOSE A MAXIMUM OF 3 DIFFERENT)

Oeuf dur with green beans & radish (L) - 38,75

Tomato salad with pistou, onions & olives - 42,25

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

Rosé shrimps with mayo & lemon (6 pcs) - 53,50

Smoked salmon with cucumber, radish & creamy smoked cheese (L) - 49,50

Salad Chèvre chaud with sultanas, croutons, walnuts & vinaigrette (G*)(N*) - 43,50

courses _____ totals _____

courses _____ totals _____

courses _____ totals _____

MAIN COURSES

(YOU CAN CHOOSE A MAXIMUM OF 3 DIFFERENT)

Leek quiche au Gruyère with courgettes, tomatoes & aubergine (G)(L) - 92,25

Pan fried ling (cousin of the cod) with brown butter, capers,

currants & potato-celery compote (L) - 139,95

Deep fried white fish à la orly with sauce verte, lemon & pommes frites (G)(L*) - 121,75

Pepper steak Colbert from Danish veal rib-eye grilled medium with green salad & French fries (L*) - 168,50

Organic sausage from Troldgaarden, Puy lentils, bacon, pointed cabbage & mustard (L*) - 128,25

Poussin from the rotisserie with carrots, sauce jus & potato-celery compote (L) - 134,75

Pork chop with apples, sauce jus & potato-celery compote (L) - 129,50

Steak tartare with green salad & French fries - 97,75

courses _____ totals _____

courses _____ totals _____

courses _____ totals _____

SIDES - 21,75

Green beans with mustard dressing

Green salad with vinaigrette

potato-celery compote (L)

French fries

courses _____ totals _____

courses _____ totals _____

courses _____ totals _____

CHEESES - PER PIECE. 32,50

Brie de Meaux (L)

Grand Livarot (L)

Palet de chèvre (L)

Bleu d'Auvergne (L)

courses _____ totals _____

courses _____ totals _____

courses _____ totals _____

DESSERTS

(YOU CAN CHOOSE A MAXIMUM OF 3 DIFFERENT)

"Rødgrød" with white chocolate parfait (L) - 35,25

Profiterole with white chocolate parfait & chocolate sauce (G)(L) - 38,50

Crème Brûlée (L) - 36,75

Blueberry pie with vanilla and organic crème fraiche (G)(L) - 39,50

courses _____ totals _____

courses _____ totals _____

courses _____ totals _____

WINE

[SEE WINE LIST](#)

WINE

WELCOME DRINKS

Le Petit Rhubarb - 59 _____ totals _____

Kir Rouge - 39 _____ totals _____

Aperol Spritz - 49 _____ totals _____

Lillet Rosé Spritz - 49 _____ totals _____

Lillet Spritz - 49 _____ totals _____

Gin & Tonic - 49 _____ totals _____

Virgin Rhubarb - 38 _____ totals _____

COFFEE/AVEC

Black coffee - 19 _____ totals _____

Tea - 19 _____ totals _____

Irish Coffee - 49 _____ totals _____

Cognac - Martell VS - 42 _____ totals _____

Calvados - Boulard Grand Solage - 42 _____ totals _____

Grand Marnier - 42 _____ totals _____

Cointreau - 35 _____ totals _____

Baileys - 20 _____ totals _____

