

• SET MENUS •

Groups of more than 12 guests must pre-order a single group menu.
We naturally accommodate religious preferences and allergens, provided we are informed in advance. Bread and butter are included in all our menus.

SEASONAL MENU

213.50 DKK per person

GRAVLAX

with traditional fox sauce & dill

&

HOMEMADE DUCK CONFIT

with thyme fried apples,
potato-celery compote & sauce jus (L)

&

TRADITIONAL DANISH RICE PUDDING

with cherry sauce (L)(N)

The entire group must choose the same menu

MENU 1

261.50 DKK per person

SALMON TARTARE

with sour cream, cucumber & salad (L)

&

PEPPER CRUSTED DANISH VEAL RIB-EYE,

Colbert butter, green salad
and french fries (L*)

&

PROFITEROLE

with white chocolate parfait
& chocolate sauce (G)(L)

The entire group must choose the same menu

Petit
Rouge

MENU 2

226.20 DKK per person

CREAMY SOUP OF MUSSELS

with herbs (L)

&

PAN FRIED LING (COUSIN OF THE COD)

with brown butter, capers,
currants & potato-celery compote (L)

&

CRÉME BRÛLÉE (L)

The entire group must choose the same menu

MENU 3

175 DKK per person

COUNTRY PATÉ

with mustard & cornichons (N)

&

STEAK TARTARE

with green salad & French fries

&

APPLE TART

with cinnamon & organic sour cream (G)(L)

The entire group must choose the same menu

DIY MENU

Create your own menu, but everyone must choose the same!

LUNCH: Minimum of 2 courses

DINNER: 3-course menu – starter, main course & dessert

• DRINKS MENU •

[SEE THE WINE MENU](#)

DRINKS

LE PETIT RHUBARB - 59

KIR ROUGE - 39

APEROL SPRITZ - 49

LILLET ROSÉ SPRITZ - 49

LILLET SPRITZ - 49

GIN & TONIC - 49

VIRGIN RHUBARB - 38

COFFEE/AVEC

BLACK COFFEE - 19

TEA - 19

IRISH COFFEE - 49

COGNAC - MARTELL VS - 42

CALVADOS - BOULARD GRAND SOLAGE - 42

GRAND MARNIER - 42

COINTREAU - 35

BAILEYS - 20

