

• 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

221 kr. pr. kuvert

ASPARAGUS VINAIGRETTE
with capers & egg

&

POUSSIN FROM THE ROTISSERIE
with carrots, sauce jus & new potatoes (L)

&

RHUBARB TART
with sour cream (G)(L)

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)

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 & new potatoes (L)

&

CRÉME BRÛLÉE (L)

MENU 3

176,75 kr. pr. kuvert

SHRIMPS
with cocktail dressing, salad, avocado
& tomato (L*)

&

STEAK TARTARE
with egg yolk, green salad & French fries

&

RHUBARB TART
with sour cream (G)(L)

SIDES

21,75 kr.

GREEN BEANS
with mustard dressing

GREEN SALAD
with vinaigrette

NEW POTATOES

FRENCH FRIES

DIY MENU

Create your own menu.
Everyone must choose the same.

LUNCH: Minimum of 2 courses

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

DIPS

5,25 kr.

KETCHUP

SAUCE VERTE (L)

MAYO

DIJON MUSTARD

• 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

