

• 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

226,50 DKK per person

WARM-SMOKE SALMON
with smoked cream cheese, cucumber,
green beans & radish (L)

&

POUSSIN FROM THE RÔTISSERIE
with carrot, sauce jús
& potato-celeriac compote (L)

&

APPLE TRIFLE
with macaroons & vanilla cream (G)(L)(N)

MENU 2

229,20 DKK per person

CREAMY SOUP OF MUSSELS
with herbs (L)

&

PAN-FRIED LING (COD'S COUSIN)
with beetroot, mussel-mustard sauce
& potato-celeriac compote (L)

&

CRÉME BRÛLÉE (L)

Petit Rouge

SIDES - 22,75

GREEN BEANS
with mustard dressing

GREEN SALAD
with vinaigrette

POTATO-CELERIAC COMPOTE

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 - 5,75

KETCHUP
SAUCE VERTE (L)

MAYO

DIJON MUSTARD

With payment by credit card the card issuer's fee is charged
Information about allergens in our dishes can be obtained from the restaurant staff

• DRINKS MENUS •

DRINKS

LE PETIT ROUGE - 59
KIR ROYAL - 39
APEROL SPRITZ - 49
LILLET ROSÉ SPRITZ - 49
LILLET SPRITZ - 49
GIN & TONIC - 49
VIRGIN RHUBARB - 38

PACKAGE NO. 1

98 DKK PER PERSON

2 glasses of house wine & filtered still and sparkling water.

PACKAGE NO. 2

170 DKK PER PERSON

1 glass Burgundy Chardonnay, 1 glass Burgundy Pinot Noir.
Filtered still and sparkling water

PACKAGE NO. 3

225 DKK PER PERSON

"House" white & red wine, regular draft beer & filtered water
(served ad lib during dinner)

PACKAGE NO. 4

285 DKK PER PERSON

"Medium range" white & red wine, regular draft beers & filtered water
(served ad lib during dinner)

PACKAGE NO. 5

395 DKK PER PERSON

Burgundy Chardonnay & Pinot Noir, regular draft beers & filtered water
(served ad lib during dinner)