

valid from November 11 to December 23.

• 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.

CHRISTMAS MENU

260,50 DKK per person

GRAVADLAX

with mustard dressing & dill

&

PAN-FRIED DUCK'S BREAST

with fried apples, potato-celeriac compote
and duck sauce with orange & pepper (L)

&

RIS À L'AMANDE

with cherry sauce & almonds (L)(N)

PLEASE REMEMBER: The same menu
must be ordered for the whole group

MENU 1

274,75 DKK per person

SALMON TARTARE

with sour cream, cucumber & salad (L)

&

PEPPER STEAK OF DANISH VEAL RIB-EYE

with green salad, French fries &
a creamy mushroom sauce (L*)

&

PROFITEROLE

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

PLEASE REMEMBER: The same menu
must be ordered for the whole group

Petit
Rouge

MENU 2

229,20 DKK per person

CREAMY MUSSEL SOUP

with herbs (L)

&

BAKED LING (THE COD'S COUSIN)

with browned butter, potato-celeriac compote,
capers, redcurrant & parsley (L)

&

CRÈME BRÛLÉE (L)

PLEASE REMEMBER: The same menu
must be ordered for the whole group

MENU 3

181,75 DKK per person

SHRIMPS

with cocktail dressing, avocado,
lettuce & tomato (L*)

&

STEAK TARTARE

with egg yolk, green salad & French fries

&

WALNUT TART

with organic sour cream (G)(L)(N)

PLEASE REMEMBER: The same menu
must be ordered for the whole group

DIY MENU

Create your own menu.

Everyone must choose the same.

LUNCH: Minimum of 2 courses

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

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

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

99,75 DKK PER PERSON

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

PACKAGE NO. 2

171,50 DKK PER PERSON

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

PACKAGE NO. 3

275 DKK PER PERSON

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

PACKAGE NO. 4

375 DKK PER PERSON

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

PACKAGE NO. 5

475 DKK PER PERSON

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