

• 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

222,50 DKK per person

BEETROOT
with vinaigrette & organic egg

&

FRENCH CORN-FED CHICKEN
FROM THE RÔTISSERIE (poussin)
with carrot, potato-celeriac compote & sauce jus (L)

&

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

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Petit
Rouge

MENU 2

229,20 DKK per person

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

&

BAKED LING (the cod's cousin)
with browned butter, potato-celeriac compote,
capers, redcurrant & parsley (L)

&

CRÈME BRÛLÉE (L)

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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)

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SIDES - 22,75

GREEN BEANS
with mustard dressing

GREEN SALAD
with vinaigrette

POTATO-CELERIAC COMPOTE (L)

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

MAYO

DIJON MUSTARD

SAUCE VERTE (L)

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 - 59
LILLET ROSÉ SPRITZ - 59
LILLET SPRITZ - 59
GIN & TONIC - 59
VIRGIN RHUBARB - 49

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)