

LUNCH MENU

Must be ordered by the whole table.
Served family style.

1. SERVING	399
- Filet of plaice - kale 'remoulade' - seaweed pearls - lemon	
- Shrimp salad - soft boiled egg - salsa verde	
- Potatoes - fried onions - smoked mayo - radish	
Add curry herring - capers - egg - onions	69

2. SERVING	
- Roasted young rooster breast - romesco sauce - olives - crispy chicken skin	
- Vitello tonnato - roast beef - tuna mousse - beets	
- Beef tartare - bearnaise with N'duja - corn	

A LA CARTE "SMØRREBRØD"

VEGETARIAN

POTATOES	129
Fried onions - smoked mayo - radish	
TOMATO & STRACCIATELLA	139
Dried olives - pickled red pepper	

HERRING

CURRY HERRING	129
Soft boiled egg - capers - apple - cabbage	
FRIED HERRING	139
Onion & apple compote - horseradish - mustard seeds - cabbage	

Remember the Aquavit for the herring

3cl - small size	45
6cl - acceptable size	70
1 bottle 70cl	850

Alborg Taffel 45 %
Alborg Porse 40%
Brøndum clear 40%
O.P. Anderson 40%
Ækvator 40%

FISH & SHELL FISH

PAN FRIED EGG & HAND PEELED SHRIMPS	139
Grated Danish cheese - chives emulsion - lemon jelly	
FILET OF PLAICE	139
"Kale remoulade" - lemon - seaweed pearls - dill	
FILET OF PLAICE & HAND PILLED SHRIMPS	159
Creamy shrimp salad - cabbage - lemon - chives	
LEMON CURED SALMON	149
Smoked cheese with horseradish - pickled green apples - herb oil - cabbage	

MEAT

PAN FRIED FOIE GRAS	139
Butter-fried malt bread - fried and pickled mushrooms - onion & blackberry compote - almonds	
FRIED CHICKEN BREAST	139
Curry & mango emulsion - romesco sauce - olives - crispy chicken skin	
VITELLO TONNATO	139
Tuna mousse - beets - capers - mustard seeds	
TATARE OF BEEF	139
Bearnaise with Ndjua - corn - pickled onions	

BIGGER COURSES

OUR CAESAR SALAD	179
Roasted rooster breast - Caesar dressing - truffle croutons - grated Vesterhavs cheese - scallion & palm cabbage	
CHÈVRE CHAUD SALAD	179
Grilled goat cheese - beans - scallions & palm cabbage - balsamic glaze - truffle croutons	
MOULES FRITES - Organic line mussels	195
Tomatoed clam sauce - parsley - peppers - fritters and truffle mayo	
OUR FAMOUSE BURGER	189
200 g steak - smoked béarnaise - onion & apple compote - bacon - cheese - 2 x cucumber - fries with truffle mayo	
TARTARE FRIT	189
Béarnaise cream flavored with N'duja - corn - pickled spring onions - fritters with truffle mayo	
VEAL WEINERSCHNITZEL	299
Pepper sauce - potatoes - peas - salsa verde - horseradish - anchovies	
OUR NOT-SO-CLASSIC PARISIAN STEAK	189
Pickled beets - onion & apple compote - horseradish - pickles - fried egg - cress	

FOR OUR SMALL FRIENDS

PASTA	99
Meat sauce - grated cheese	
CHOCOLATE CAKE	89
Vanilla ice cream and crunch	
CHEESES & DESSERTS	
3 KINDS OF CHEESES	129
Sweet - salt - crisp - sour	
CATEAU MARCEL	89
Vanilla ice cream - yoghurt crunch - berry coulis	
OLD SCHOOL APPLE CAKE	89
Crunch - vanilla cream - whipped cream	
2 SCOOPS OF ICE CREAM	69
Hear your waiter for today's selection	
SWEETS FOR THE COFFEE	79
Cream bun - profiteroles - macarons	