



A la Carte

Smaller courses

Crisp rillettes, seared foie gras, red wine reduction & a fried egg **160 kroner**

Oysters. "Fine Poisie" from Normandy. Served with shallots & lemon **35 kroner a piece.**

Escargots "Facon Bourgogne" **6 pieces 90 kroner / 12 pieces 170 kroner**

Panzanella with ripe tomatoes, basil, capers & burrata **100 kroner**

Seared scallops, beurre noisette, pak choy, ginger & coriander **135 kroner**

Carpaccio of beef fillet, parmesan, beetroot & watercress **125 kroner**

Smoked salmon, celeriac remoulade, dill & radishes **100 kroner**

Grated summer truffle + 60 kroner

Seared Foie gras on the side + 80 kroner a piece

Larger courses

Roast pluma, Iberian chorizo, chicken stock, sweet peas, grilled onions & romesco **225 kroner**

Steak Tartare of beef with tossed leaves & fries **195 kroner (organic egg yolk +10 kroner)**

Steak Frites of dry aged prime rib. Served with fries, Bearnaise & haricots verts **395 kroner**

"Steak au Poivre" of beef fillet with Pommes Rösti & peppercorn sauce **425 kroner**

Fried Plaice "Meunier" with chantarelles, almonds & beurre noisette **295 kroner**

French cheeses with trimmings & malt bread

Aged Comté - **50 kroner** – Bleu de Gex **45 kroner** – Bleu d'auvergne **50 kroner** – Brillat-Savarin **50 kroner**– Munster **45 kroner**

Camembert **40 kroner** - Morbier **45 kroner** - Mimolette **50 kroner** - Fleur de Marquis **50 kroner** - Crottin de Chavignol **45 kroner**

2 pieces **75 kroner** - 4 pieces **120 kroner** - 6 pieces **150 kroner** – 8 pieces **180 kroner**

Sweets

Ripe, local strawberries, elderflower, vanilla ice cream & Sablé Breton **100 kroner**

Crème Brûlée **80 kroner** (Sorbet on the side + **30 kroner**)

Frozen chocolate tart, caramel ganache, sorbet & salty caramel **130 kroner**

Petits Fours **40 kroner**