

## Snacks

Oliven/Olives **35,-**  
Saltede mandler / Salted almonds **35,-**

## Entrées (Starters)

**Tartine aux girolles & pommes d'été**  
*Svampetoast med kanteraller og sommer*  
*Æbler*  
Mushroomtoast with chanterelles &  
summer apples **100,-**

**Merlan de boeuf à point au persil, zeste  
de citron & ail confit**  
*Rosastegt Kalvelårtunge med persille,*  
*citronskal og confiterede hvidløg*  
Medium rare calf thigh with parsley,  
lemon zest & candied garlic **100,-**

**Saint Jacques poêlées aux tomates, olives  
& herbes**  
*Stegt Kammusling med tomat, oliven og*  
*krydderurter*  
Fried scallops with tomatoes, olives &  
herbs **125,-**

*Je t'aime*

## Plats Principaux (Mains)

**Moules marinières**  
*Hvidvinsdampede blåmuslinger med fløde,*  
*gulerod, selleri & persille*  
Blue mussels w. cream and parsley **150,-**

**Entrecôte, herbes & sauce**  
*Rib Eye steak, urter og sauce*  
Rib Eye steak, herbs & sauce **250,-**

**Carottes glacées à l'orange, piment, noix  
& fromage de chèvre**  
*Glacerede gulerødder med appelsin, chilli,*  
*valnødder og gedeost*  
Glazed carrots with orange, chilli, walnuts  
and goat cheese  
(Veg) **175,-**

**Cabillaud poêlé au beurre, blettes, sauce  
moutarde & aneth**  
*Smørstegt torsk med søvbeder,*  
*sennepssauce og masser af dild*  
Butter fried cod with chard, mustard  
sauce and lots of dill **225,-**

**Agneau danois aux racines de persil,  
baies d'eglantier marinées & sauce**  
*Dansk lam med Persillerod, syltede hyben*  
*& sauce*  
Danish lam with parsley roots, pickled  
rosehipberries & sauce **250,-**

## Accompagnements (Sides)

Pommes frites/Fries **50,-**  
Salat med krydderurter & vinaigrette **40,-**  
Salade de tomates/Tomato salad **45,-**  
Pommes de terre/Kartofler/Potatoes **50,-**

## Desserts et Fromage

**Sélection de fromages**  
*Et udvalg af oste*  
A selection of cheeses  
**100,-**

**Charlotte Rouge aux framboises**  
*Hindbær "lag" kage*  
Raspberries "layer" cake  
**65,-**

**Glace à la vanille et mûres**  
*Vanilie is med brombær*  
Vanilla ice with blackberries  
**50,-**

**Menu dégustation**  
*Tasting menu*  
*4 retter, 4 courses, 4 services*  
*Ask your waiter / Demandez à votre*  
*serveur.se* **400,-**  
**Menu vin/Winemenu** **250,-**

**Le lundi - Mondays – Mandage**  
**Moules Frites** **125,-**