

Snacks

Oliven/Olives **40,-**
Saltede mandler / Salted almonds **40,-**

Entrées (Starters)

Tartine aux girolles & pommes d'été
*Svampetoast med kanteraller og
sommeræbler*
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 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, chili,
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 sølvbeder,
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'églantier 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/Green salad **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 "lagkage"
Raspberries "layercake"
65,-

Glace à la vanille et mûres
Vanilieis 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,-