

## Hors d'Oeuvres

	
Huîtres naturelles 3 or 6 natural oysters with Tabasco, shallot vinaigrette, and lemon	120/240
Huîtres marines Natural oysters with gochujang and lime	55
Huîtres frites Fried oysters with tartar sauce	55
Variation with 3 oysters	145

Caviar Prunier 30 g or 50 g of caviar with small blinis, shallots, crème fraîche, and chives	530/770
Toasts aux anchois Salted anchovy fillets on toasted bread	80
Pata Negra Bellota Spanish Iberian ham with olive oil	110
Croquettes Crispy croquettes with braised beef, potato, and truffle mayo	80
Tarte d'oignons Caramelized onion tart with bacon and herb cream	80
Salade verte Green salad with mustard vinaigrette	35
Pommes frites with aioli	50
Pommes frites aux truffes French fries with truffle and sea salt	145
Pain focaccia Focaccia bread with herb butter	30



In case of allergies, please inform your server - all prices are in DKK. | Can be made vegetarian



## Carte du déjeuner

Soupe à l'oignon gratinée	130	
French onion soup with beef cheek and gratinéed cheese bread		
Saumon mariné	135	
Cured salmon with fennel, mustard seeds, Dijon mayo, and fried capers		
Poisson croustillant	140	
Crispy North Sea fish on rye bread with tartar sauce, caper berries, and lemon		
Tartine aux crevettes	140	
Shrimp sandwich on toasted bread with salad, hand-peeled shrimp, and fried egg		
Moules marinières	180	
White wine-steamed mussels with lemon, garlic, shallots, and herbs		
Croque-monsieur	120	
Gratinated toast with ham, cheese, béchamel, and mustard		
Croque-madame	130	
Gratinated toast with ham, cheese, béchamel, mustard, and fried egg		
Steak Tartare	185	
Beef tartare with truffle, egg yolk, chives, lime, tarragon, cornichons, and tapioca		
Vol-au-vent	165	
Tartelet with onion sauce, seared scallops, and kale		
Escargots à la Bourguignonne	120/215	
6 or 12 snails sautéed in garlic butter and parsley		
Salade César	195	
Crispy salad with Caesar dressing, pickled red onions, crispy chicken, sea salt, and croutons		
Salade lyonnaise	170	
Crispy salad with lardons, fried poached egg, croutons, and warm vinaigrette		
"Pariserbøf"	230	
Minced beef patty fried on bread and served with capers, pickles, beetroot, shallots, horseradish, cress, and raw egg yolk		
Burger brioché au fromage	230	
Dry-aged beef burger with onion compote, bacon, spicy mayo, cheddar, and French fries		
<b>Desserts &amp; Fromages</b>		
Crêpe Suzette	110	
Pancakes tossed in a sauce of Grand Marnier, orange, sugar, and almonds, served with vanilla ice cream		
Profiteroles	90	
Cream puffs with vanilla ice cream and warm chocolate sauce		
Baba au rhum	110	
Cake soaked in rum syrup, served with white chocolate cream		
Crème brûlée	90	
Vanilla cream with crispy caramel		
Assiette de fromages	130/195	
Cheese platter with 3 or 5 cheeses, chutney, and crispbread		