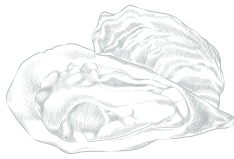


Hors d'Oeuvres



3 or 6 natural oysters
with Tabasco, shallot vinaigrette,
and lemon 120 | 240

Oysters 50
with gochujang and lime

Oysters 50
with spicy passion fruit

Oysters 50
with pickled tomato

Fried oysters 50
with tartar sauce

Variation with 5 oysters 225


Caviar Prunier 495 | 795
30 g or 50 g of caviar with small blinis,
shallots, crème fraîche, and chives

Toasts aux anchois 75
Salted anchovy fillets on toasted bread

Pata Negra Bellota 95
Spanish Iberian ham on toasted bread
with manchego

Croquettes 75
Crispy croquettes with braised beef,
potato, and truffle mayo

Tentacules de poulpe grillés 110
Grilled squid with harissa and lemon

Salade verte (small or large)  35 | 65
Green salad with mustard vinaigrette


Pommes frites 50
with aioli

Pommes frites aux truffes 145
French fries with truffle and havgus cheese,
a Danish semi-soft cheese



Carte du déjeuner

Saint-Jacques poêlées 135
Seared scallops with blanquette with lovage and pickled tomato

Asperges blanches  145
White asparagus with hollandaise, smoked shrimp, and chervil

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 165
White wine-steamed mussels with lemon, garlic, shallots, and herbs


Croque-madame 120
Gratinated toast with ham, cheese, béchamel, mustard, fried egg and salad

Steak Tartare 185
Beef tartare with truffle, egg yolk, chives, lime, tarragon, cornichons, and tapioca

Carpaccio de boeuf 140
Beef carpaccio with wild garlic, frisée, croutons, and Havgus cheese, a Danish semi-soft cheese

Escargots à la Bourguignonne 120 | 190
6 or 12 snails sautéed in garlic butter and parsley

Salade César  180
Crispy salad with Caesar dressing, pickled red onions, crispy chicken, sea salt, and croutons

Ravioli de Saint-Jacques  245
Ravioli with spinach and ricotta, served with seared scallops and wild garlic blanquette

"Pariserbøf" 220
Minced beef patty fried on bread and served with capers, pickles, beetroot, shallots, horseradish, cress, and raw egg yolk

Burger brioché au fromage 220
Dry-aged beef burger with onion compote, bacon, spicy mayo, cheddar, and French fries

Desserts & Fromages

Crêpe Suzette 90
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

Tarte à la rhubarbe 90
Rhubarb tart with crème anglaise and toasted meringue

Crème brûlée 90
Vanilla cream with crispy caramel

Assiette de fromages 130 | 195
Cheese platter with 3 or 5 cheeses, chutney, and crispbread