

#### LUNCH MENU

### **SNACKS**

Charcuterie with olives and toasted bread | 130

Croquette with braised beef (3 pieces.) with mushroom mayo | 75

#### SALADS

Caesar Salad with pickled red onion, Caesar dressing, croutons and Havgus cheese | 140 Crispy salad with pear, figs, cabbage, walnuts, Danish "friskost" and vinaigrette | 140 Steak salad with ribeye, salad, baked vegetables and mushroom creme | 200

Addons: Grated truffle | 85 • Crispy chicken | 65 • French fries | 40

Truffle fries with Havgus cheese | 100 • Ribeye slices | 100

# **OUR FAVOURITES**

Risotto with mushroom and grated Havgus cheese | 135

Ravioli with ricotta, fried scallops and browned butter | 220

Moules mariniéres of Danish blue mussels | 150

Crispy plaice with remoulade, lemon and toasted bread | 115

Fish n´ Chips – tartare sauce - apple cider vinegar - French fries | 195

Crispy plaice with hand peeled shrimps, mayonnaise, lemon and toasted bread | 150

Danish Stjerneskud with crispy plaice, smoked salmon, shrimp salad, trout roe, herbs and toasted bread | 195

Steak Tartare with mustard seeds, egg yolk, gherkins and tarragon creme 155 | 195

Classic French terrine of foie gras on toasted brioche with date creme and pickled apricots | 170

Dry aged burger with red onion compote, salad, mushroom creme, cheese and French fries | 200

Lentil burger with red onion compote, salad, eggplant creme and French fries | 175

## CHEESE & DESSERT

Cheeses with sweet & crisp | 130

Raspberry sorbet with burnt meringue| 85

Chocolate brownie with vanilla ice cream | 85

**BON "APPETIIT"**