

MENU

All 4 starters are served family style. Choice of
main course – Choice of dessert or cheese

STARTERS

Salade Lyonnaise

Frisée lettuce with haricots verts, bacon, onion, and cured egg yolk

Asperges sauce gribiche

Green Asparagus served with classic sauce gribiche

Tomates à la Provençale

Goat cheese cream with heirloom tomatoes dressed with olives, herbs,
garlic, and olive oil

Pâté de Campagne

Country-style pâté with mustard, cornichons and croutons

MAINS

Steak Tartare

Mixed tartare, cornichons, and parsley

Served with fries and aioli

or

Aiglefin à la tomate

Haddock in tomato broth with green asparagus,
cherry tomatoes, aioli, and basil

or

Gratin de céleri Dauphinois

Layered celeriac à la Dauphinoise with cream and comté

Served with frisée lettuce and shallots

DESSERT & CHEESE

Génoise aux amandes

Almond sponge cake with whipped cream, rhubarb compote, and meringue

or

Comté Marcel Petite

DKK 292

Water Still & Sparkling Ad Lib DKK 8

Our Bread with Salted Butter Ad Lib DKK 18