

à la carte

Des Huîtres

Oysters - from Roumégous spéciales n° 3 - Tabasco, shallots vinaigrette & lemon

3 pc. DKK 75 - 6 pc. DKK 145

9 pc. DKK 195 - 12 pc. DKK 250

Du Caviar

30 grams Caviar, butterfried blinis & 48% crème fraîche

GOLD SELECTION

from Gastro Unika

DKK 365

PLATINUM

from Gastro Unika

DKK 645

Pour Grignoter

3 snacks from our kitchen

DKK 75



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Les Entrées

Du Saumon

Slightly salted salmon, cucumber, dill & lemon vinaigrette

DKK 115

Bisque de langoustines

Norwegian lobster bisque, panfried norwegian lobster tails, crouton & green herbs

DKK 145

Le Petit Lyonnais

Mixed beef tartar with tabasco, french mustard & cognac

DKK 95

Escargots beurre bourguignon

Snails in butter, garlic, parsley & crispy bread

DKK 95



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Les Plats

L'Entrecôte

With green salad, french fries & sauce béarnaise

DKK 265

Pêche du jour

Catch of the day & Rungis vegetables fricassé

DKK 245

Tartare à la Lyonnaise

Mixed beef tartar with tabasco, french mustard & cognac, served with french fries & dip

DKK 195

Magret de canette

Panfried duckling bryst, mash potatoes, variation of cabbage, duck sauce with gizards & chestnuts

DKK 195

Moules frites

White wine steamed blue mussels with french fries, dip & herbs

DKK 185



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Fromages & desserts

L'assiette de fromage

Five french cheeses & its garniture

DKK 125

Bûche de Noël

Traditional french rolled pastry with chocolate, chestnuts & kirsch marinated cherries

DKK 85

Mousse au chocolat à l'orange

Chocolate mousee, orange & caramelized white chocolate

DKK 85

Crème brûlée

Need we say more...

DKK 75

Petits fours

Three small sweets from our kitchen

DKK 45

