

APÉRO - MORNING

- FROM 9.00 AM - 11.00 AM -

LE PETIT DEJEUNER (BREAKFAST)

MORNING COMPLET

A FRESHLY CROISSANT, BAGUETTE, COMTÉ CHEESE, FRENCH COUNTRY HAM AND JAM

115,- DKK

OPTIONAL ADD-ON FOR YOUR COMPLET 45,- DKK

EGG GRATIN WITH VEGETABLES AND COMTÉ CHEESE

MORNING GRAND LUXE

A GLASS CHAMPAGNE, 10G CAVIAR, EGG GRATIN, FRESHLY BAKED BAGUETTE AND A CROISSANT CROISSANT, SERVED WITH FRENCH COUNTRY HAM, COMTÉ CHEESE, FRENCH BUTTER AND HOMEMADE JAM.

485,- DKK

MORNING PLEASURES

ENJOY A GLASS OF CHAMPAGNE OR A CLASSIC FRENCH MIMOSA WITH YOUR BREAKFAST

CHAMPAGNE

BRUT OR ROSÉ FROM L'HEUREUX PLEKHOFF

100,- DKK

MIMOSA

CLASSIC FRENCH CHAMPAGNE & ORANGE JUICE

100,- DKK

APÉRO – JOURNÉE – ALL DAY

TATARE DE APÉRO

BEEF TATARE, FRESHLY PICKLED RADICHES AND HOMEMADE BRIOCHE-CROUTONS

155,- DKK

SALADE AU SAUMON

CRISPY SALAD WITH SMOKED SALMON, EGG, TOMATOES, BLACK OLIVES AND CROUTONS

155,- DKK

PATÉ EN CRÔUTE

HOMEMADE TRDITIONAL PATÉ EN CROÛTE WITH PORK, CHICKEN LIVER AND OYSTER MUSHROOM

155,- DKK

QUICHE D'ONION

FRENCH ONION QUICHE, SERVED WITH SALAD, VINAIGRETTE AND A BEETROOT/HERB/MUSTARD CREAM

135,- DKK

MILLÉSIMÉES SARDINES

FRENCH VINTAGE SARDINES IN OLIVE OIL, SERVED WITH CONFIT DE CITRON,

DIJONNAISE AND CROUTONS

135,- DKK

ESCARGOTS – FRENCH SNAILS

FRENCH SNAILS IN GARIC BUTTER SERVED WITH PARSLEY, LEMON AND BAGUETTE

6 STK. 135,-DKK / 12 STK. 245,- DKK

CHÈVRE GRILLÉ

FRENCH COUNTRY BREAD GRATINATED WITH FRANCH GOAT CHEESE, HONEY-PICKLED WALNUTS AND
SERVED WITH A SALAD

145,- DKK

CROQUE MONSIEUR

GRATINATED COUNTRY BREAD WITH FRENCH HAM, COMTÉ CHEESE AND DIJONNAISE, SERVED WITH A
SALAD, CHORNICHONS AND A MUSTARD-GRILLED ONION CREAM

145,- DKK

SOUPE D'ONION

FRENCH CLASSIC ONION SOUP SERVED WITH GRILLES CHEESE BREAD

135,- DKK

APÉRO - CAFÈS ET PATISserie

- FRA KL. 09.00-22.00 -

LES CAFÈS

WE SERVE ALL OUR COFFEES WITH A DOUBLE SHOT ESPRESSO. DECAF IS AVAILABLE

ESPRESSO	30,- DKK
CAFÉ FILTRES / FILTER COFFEE - BLACK / WITH MILK	30,- / 35,- DKK
CAFÉ ALLONGÉ / AMERICANO - BLACK / WITH MILK	30,- / 35,- DKK
CAFÉ NOISETTE / CORTADO	35,- DKK
CAFÉ BLANCHE / FLATE WHITE	45,- DKK
CAPPUCCINO	45,- DKK
CAFÉ AU LAIT / LATTE	45,- DKK
CHAI LATTE - TIGER BLEND	45,- DKK
CHOCOLAT CHAUD / HOT COCOA WITH STEAMED MILK	40,- DKK
FRENCH TEA - DIFFERENT FLAVORS	30,- DKK

LA PATISserie - DE FRANSKE KAGER

CROISSANT, FRENCH BUTTER CROISSANT	25,- DKK
MADELEINE, FRENCH SHELL-SHAPED CAKE	1 STK. 10,- / 3 STK. 25,- DKK
FRENCH NOUGAT, FRENCH SOFT CONFECTIONERY	1 STK. 10,- / 3 STK. 25,- DKK
MACARONS, ALMOND FLOUR CAKES WITH CREAM FILLING	1 STK. 20,- / 3 STK. 55,- DKK
TARTE AU CITRON, SHORTCRUST PASTRY WITH LEMON CREAM AND MERENGUE	55,- DKK
TARTE BOURDALOUE, TART WITH RICH ALMOND CREAM AND POACHED PEARS	55,- DKK
GATEAU MARCEL, MICHEL MICHAUD'S WORLD-FAMOUS CHOCOLATE CAKE	65,- DKK
MOUSSE CAKE, MOUSSE CAKE ON A CRUMBLE BASE - VARIOUS FLAVORS	45,- DKK
THE HEAD CHEF'S CAKE, ASK THE STAFF FOR TODAY'S CAKE	55,- DKK
SABLÉS. HOMEMADE FRENCH COOKIES	1 STK. 10,- / 3 STK. 25,- DKK

For information regarding allergens, please contact the staff

APÉRO - LES BOISSONS - DRINKS

A BOIRE - TO DRINK

ORANGINA, FRENCH ORANGE SODA WITH MILD FIZZ	35,- DKK
PERRIER, FRENCH SPARKLING WATER WITH A GENTLE FIZZ	35,- DKK
JUICE, ELDERFLOWER - RHUBARB - ORANGE - APPLE	35,- DKK
SPRING WATER, 50 CL	25,- DKK
JUG OF WATER, LOVELY COLD TAP WATER WITH ICE CUBES	25,- DKK
KRONENBOURG, 1664 LAGER PILSNER 33 CL	55,- DKK
KRONENBOURG 0%, 1664 LAGER PILSNER 33 CL - NON ALCOHOL	55,- DKK
LA CHOUETTE, FRENCH CIDRE - GOURMAND 33 CL 4,5% VOL	65,- DKK

LES PETITS AVEC

FRANSK PASTIS, RICARD / BERGER / PASTIS DE MARSEILLES / PASTIS 51, 2 CL.	40,- DKK
PINEAU DES CHARENTES, 10 YEARS BLANC, 6 CL.	95,- DKK
DUBONNET, SERVED ON ICE, 8 CL.	95,- DKK
CALVADOS, FAMILLE DUPONT, FINE, 4 CL.	95,- DKK
CALVADOS, FAMILLE DUPONT, MORE THAN 10 YEARS, 4 CL.	195,- DKK
COGNAC. HENNESSY VS, 4 CL.	95,- DKK
COGNAC, HENNESSY PRIVILEGE VSOP, 4 CL.	195,- DKK
COGNAC, HENNESSY XO, 4 CL.	295,- DKK
CHARTREUSE, L. GARNIER - AIGUENOIRE 4 CL.	95,- DKK
MARC DE BOURGOGNE, DOMAINE LEJUNE HORS D'AGE, 4CL	95,- DKK

APÉRO TAILS - COCKTAILS

APÉRO CHAMPAGNE TAIL, LILLET, GIN, CHAMPAGNE, LEMON, RHUBARB JUICE	100,- DKK
APÉRO ROUGE, RED WINE, VERMOUTH, ORANGE LIQUEUR, SYRUP	100,- DKK
FRENCH 75, CITADELLE GIN, SUGAR SYRUP, FRESH LEMON JUICE	100,- DKK
FOR MORE COCKTAILS - LOOK AT OUR COCKTAIL BOARD OR ASK YOUR WAITER	

APÉRO - SOIRÉE

LES ENTRÊS - STARTERS

CONSOMMÉ DE POUSSIN À L'OIGNON BRÛLÉ ET JARDINIÈRE DE LÉGUME AU DILL.
CLEAR CHICKEN BROTH WITH CHARRED ONION AND A SPRING VEGETABLE MEDLEY WITH DILL
VI ANBEFALER 2022 FABIEN DUVEAU LES POYEUX, SAUMUER 150,- PR. GLAS

JAMBON BLANC EN MACÉDOINE DE LÉGUMES ET MAYONNAISE AU CURRY DOUX
WHITE HAM SERVED WITH FINELY DICED MIXED VEGETABLES AND A MILD CURRY MAYONNAISE
VI ANBEFALER 2023 DOMAINE WEINBACH RIESLING, ALSACE, 150,- PR. GLAS

LES PLATS - MAINS

CANARD, PURÉE À LA SAUGE ET JUS COURT AU GROSEILLE.
ROASTED DUCK WITH A SMOOTH SAGE PURÉE, RICH CONCENTRATED SAUCE WITH TART REDCURRANTS
VI ANBEFALER 2023 ALBERT SOUNIT VIEILLES VIGNES, BOURGOGNE 150,- PR. GLAS

POISSON BLANC MEUNIÈRE, CÂPRES ET TOMATES ET TIAN DE LÉGUMES.
PAN-FRIED WHITE FISH IN BROWN BUTTER SAUCE, WITH CAPERS, TOMATOES, BAKED VEGETABLE DISH
VI ANBEFALER 2024 ROGER CHAMPAULT, SANCERRE, 175,- PR. GLAS

ENTRECÔTE DE BOEUF + 130KR
RIBEYE STEAK SERVED WITH HOMEMADE BÉARNAISE SAUCE AND OVEN-BAKED POTATOES
WE RECOMMEND: 2021 CHÂTEAU DE BEAUCASTEL, CHATEAUNEUF DU PAPE, 400,- PR. GLASS

LE FROMAGE - CHEESE

TOMME DE SAVOIE
TOMME DE SAVOIR CHEESE WITH BAGUETTE AND HOMEMADE STRAWBERRY-PINEAPPLE-VANILLA JAM

LES DESSERTS

MERINGUE SOUFFLÉE ET POIRE POCHÉ AVEC COULIS À L'ORANGE
LIGHT AND AIRY MERINGUE WITH POACHED PEAR AND A THICK ORANGE SAUCE

BAVAROIS À LA PISTACHE ET CRUMBLE AU AMANDES
PISTACHIO BAVARIAN CREAM DESSERT SERVED WITH A CRUNCHY ALMOND CRUMBLE

MAIN COURSE / LES PLATS 265,- DKK

2 DISHES AT 365,- DKK

3 DISHES AT 465,- DKK

4 DISHES AT 565,- DKK

(CHOOSE BETWEEN ENTRE, CHEESE AND DESSERT—IF YOU ONLY WANT ONE OF THESE IT'S 165,-)

APÉRO - LES PETITS PLATS - SMALL DICHS

- FRA KL. 09.00-22.00 -

HUÎTRES - OYESTERS

FRENCH PERLE BLANCHE OYESTERS SERVED WITH LEMON AND A SHALLOT VINAIGRETTE

3 PCS. 150,- DKK / 6 PCS. 300,- DKK

WE RECOMMEND: LE MESNIL BLANC DE BLANC GRAND CRU - PR. GLASS 150,-DKK

CAVIAR

FRENCH CAVIAR SERVED BLINIS, RED ONIONS AND CRÈME FRAÎCHE

PRUNIER CLASSIQUE, 10 GRAM 275,-DKK / 30 GRAM 625,- DKK

WE RECOMMEND: LE MESNIL BLANC DE BLANC GRAND CRU - PR. GLASS 150,-DKK

LES ESCARGOTS - FRENCH SNAILS

FRENCH SNAILS IN GARLIC BUTTER, SERVED WITH PARSLEY, LEMON AND BAGUETTE

6 PCS. 125,-DKK / 12 PCS. 225,- DKK

LES FROMAGES - CHEESES (1 PERSON)

A SELECTION OF FRENCH CHEESES, SERVED WITH SPECIALLY PAIRED ACCOMPANIMENTS AND BAGUETTE

155,- DKK

LA CHARCUTERIE (1 PERSON)

A SELECTION OF FRENCH COLD CUTS, SERVED WITH PICKLES VEGETABLES, DRESSINGS AND BAGUETTE

155,- DKK

BREAD SERVING

BAGUETTE SERVED WITH OLIVE OIL, SEA SALT FLAKES AND PEPPER

35,- DKK

LES SNACKS PLATTER

A FULL SELECTION OF OLIVES (BLACK AND GREEN), SALTED ALMONDS AND CHIPS

115,- DKK

BLACK NICOISE OLIVES WITH PITS, GRØNNE PITTED OLIVES,

ROASTED SALTED ALMONDS OR SALTED CHIPS

FREE CHOISE - 35,- DKK PR SELECTION