

• MENU •

(G) Gluten | (L) Lactose | (N) Nuts | * Can be deselected

INFORMATION ABOUT ALLERGENS IN OUR DISHES CAN BE OBTAINED FROM THE RESTAURANT STAFF

STARTERS

SALADE DE CHÈVRE CHAUD with sultanas, croutons, walnuts & vinaigrette (G*)(N*)(L) - 44,50

ASPARAGUS VINAIGRETTE with capers & organic egg - 50,50

CREAMY MUSSEL SOUP with herbs (L) - 47,75

SHRIMPS with cocktail dressing, asparagus, lettuce & tomato (L*) - 43,25

SIX ROSÉ PRAWNS IN THE SHELLS with mayo, dill & lemon - 52,75

SALMON TARTARE with sour cream, cucumber & salad (L) - 55,50

WARM-SMOKED SALMON with smoked cream cheese, cucumber, green beans & radish (L) - 54,50

COUNTRY PATÉ with mustard & cornichons (N) - 36,25

DUCK LIVER MOUSSE with port jelly & croutons (G*)(L) - 38,50

VITELLO TONNATO with veal, tuna sauce & capers - 48,75

MAIN COURSES

AUBERGINE & RICOTTA CHEESE CANNELLONI with béchamel & tomato sauce - 130,50

BAKED LING (THE COD'S COUSIN) with coarse grain mustard, new potatoes & sauce vierge with tomato, olives & capers (L*) - 140,95

FRIED WHITE FISH À LA ORLY with sauce verte, lemon & French fries (L)(G) - 122,75

CONFIT OF DUCK'S LEG with redcurrant, new potatoes & sauce jús (L) - 129,75

PEPPER STEAK OF DANISH VEAL RIB-EYE with Colbert butter, green salad & French fries (L*) - 179,75

FRENCH CORN-FED CHICKEN FROM THE RÔTISSERIE (POUSSIN) with carrot, new potatoes & sauce jús (L) - 135,75

SCHNITZEL OF DANISH FREE RANGE DUROC PORK with fried potatoes, butter sauce, capers, boneless herring & horseradish (G)(L) - 154,75

STEAK TARTARE with egg yolk, green salad & French Fries - 99,75

DESSERTS

PROFITEROLE with soft serve ice cream & chocolate sauce (G)(L) - 39,50

CRÈME BRÛLÉE (L) - 40,50

STRAWBERRY TART with rhubarb & cream Chantilly (G)(L) - 38,75

"DEN RØDES RØDGRØD" with soft serve ice cream (L) - 36,25

SOFT SERVE ICE CREAM with chocolate sauce & roasted almonds (L)(N*) - 38,25

SIDE ORDERS - 22,75

GREEN BEANS with mustard dressing

GREEN SALAD WITH VINAIGRETTE

NEW POTATOES with butter & parsley (L*)

FRENCH FRIES



DIPS - 5,75

ORGANIC KETCHUP
COCKTAIL DRESSING

MAYO

DIJON MUSTARD

SAUCE DIABLE

SAUCE VERTE (L)



CHEESES - Pr pcs. 33,50

TOMME DE SAVOIE (L)

LE PETIT ROUGE (L)

BLEU D'Auvergne (L)

THREE CHEESES - 96,25