

• MENU •

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

STARTERS

SALADE DE CHÈVRE CHAUD with sultanas, croutons, walnuts & vinaigrette (G*)(N*)(L) - 43,50

CREAMY MUSSEL SOUP with herbs (L) - 46,75

TOMATO SALAD with pistou, olives, vinaigrette & onions - 49,50

SHRIMPS with cocktail dressing, avocado, lettuce & tomato (L*) - 42,25

SALMON TARTARE with sour cream, cucumber & salad (L) - 54,50

SIX ROSÉ PRAWNS IN THE SHELLS with mayo & lemon - 37,50

SNAILS À LA BOURGUIGNONNE with garlic, tomato, croutons & almonds (G*)(L)(N*) - 35,25

WARM SMOKED SALMON with smoked cream cheese, cucumber, green beans & radishes (L) - 53,50

VITELLO TONNATO with veal, tuna sauce & capers - 38,75

MAIN COURSES

LEEK QUICHE AU GRUYÈRE with courgettes, piment & baked tomato with mustard marinated white beans (G)(L) - 92,25

SPINACH & RICOTTA CHEESE CANNELLONI with béchamel & tomato sauce (G)(L) - 128,75

BAKED LING (the cod's cousin) with coarse grain mustard, new potatoes & sauce vierge with tomato, olives, capers & basil - 139,95

FRIED WHITE FISH À LA ORLY with sauce diable, lemon & French fries (G) - 121,75

ORGANIC PORK GLAZED IN REDCURRANT BBQ with coleslaw & potatoes (L) - 129,50

PEPPER CRUSTED DANISH RIB-EYE OF VEAL with Colbert butter, green salad & French fries (L*) - 168,50

POUSSIN FROM THE RÔTISSERIE with carrots, sauce jús & potatoes (L) - 134,75

STEAK TARTARE with egg yolk, green salad & French Fries - 97,75

DESSERTS

PROFITEROLE with soft serve ice cream & chocolate sauce (G)(L) - 38,50

CRÈME BRÛLÉE (L) - 39,50

SOFT SERVE ICE CREAM with "Den Røde's Rødgrød" (L) - 35,25

STRAWBERRY TART with rhubarb cream & crème Chantilly (G)(L) - 36,75

SIDE ORDERS - 21,75

GREEN BEANS
with mustard dressing

GREEN SALAD
with vinaigrette

FRENCH FRIES

NEW POTATOES



DIPS - 5,25

ORGANIC KETCHUP
COCKTAIL DRESSING
MAYO
DIJON MUSTARD



CHEESES - Pr pcs. 32,50

BRIE DE MEAUX (L),

GRAND LIVAROT (L),

PALET DE CHÈVRE (L),

BLEU D'Auvergne (L)