

• MENU •

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

STARTERS

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

CAULIFLOWER & endive vinaigrette with capers & egg - 50,50

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

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

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

SIX ROSÉ PRAWNS IN THE SHELLS with mayo & lemon - 36,25

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

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

VITELLO TONNATO with veal, tuna sauce & capers - 39,75

MAIN COURSES

SPINACH & RICOTTA CHEESE CANNELLONI with béchamel & tomato sauce (G)(L) - 130,50

BAKED LING (THE COD'S COUSIN) with beetroot, mussel-mustard sauce & potato-celeriac compote (L) - 140,95

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

CONFIT OF DUCK'S LEG with apples, potato-celeriac compote & sauce jús (L) - 129,75

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

POUSSIN FROM THE RÔTISSERIE with carrots, sauce jús & potato-celeriac compote (L) - 135,75

SCHNITZEL OF DANISH FREE RANGE DUROC PORK with fried potatoes, butter sauce, capers, boneless herring & horseradish - 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

SOFT SERVE ICE CREAM with "Den Røde's Rødgrød" (L) - 36,25

APPLE TART with cinnamon and organic sour cream (G)(L) - 37,75

SIDE ORDERS - 22,75

GREEN BEANS
with mustard dressing

GREEN SALAD
with vinaigrette

POTATO-CELERIAC COMPOTE (L)

FRENCH FRIES



DIPS - 5,75

ORGANIC KETCHUP
COCKTAIL DRESSING
MAYO
DIJON MUSTARD



CHEESES - Pr pcs. 33,50

BRIE DE MEAUX (L),

GRAND LIVAROT (L),

PALET DE CHÈVRE (L),

BLEU D'Auvergne (L)