

• SET MENUS •

Groups of more than 12 guests must preorder one set menu for all.
We are happy to accommodate any religious dietary preferences or allergy concerns,
as long as we have been notified prior to the reservation.
Bread & butter is included in all our menus.

SEASONAL MENU

222,50 DKK per person

ASPARAGUS VINAIGRETTE
with capers & organic egg

&

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

&

"DEN RØDES RØDGRØD"
with soft serve ice cream (L)

PLEASE REMEMBER: The same menu
must be ordered for the whole group

MENU 1

274,75 DKK per person

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

&

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

&

PROFITEROLE
with soft serve ice cream & chocolate sauce (G)(L)

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must be ordered for the whole group



MENU 2

229,20 DKK per person

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

&

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

&

CRÉME BRÛLÉE (L)

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MENU 3

181,75 DKK per person

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

&

STEAK TARTARE
with egg yolk, green salad & French fries

&

STRAWBERRY TART
with rhubarb & crème Chantilly (G)(L)

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DIPS - 5,75

ORGANIC KETCHUP
COCKTAIL DRESSING
MAYO
DIJON MUSTARD
SAUCE DIABLE
SAUCE VERTE (L)

With payment by credit card the card issuer's fee is charged.

Information about allergens in our dishes can be obtained from the restaurant staff.

• DRINKS MENUS •

APERITIFS

LE GRAND RHUBARB - 59
KIR ROUGE - 39
LILLET SPRITZ - 49
GIN & TONIC - 49
VIRGIN RHUBARB - 42

WINE MENU NO. 1

99,50 DKK PER PERSON

2 glasses of house wine & filtered still and sparkling water.

WINE MENU NO. 2

171,50 DKK PER PERSON

1 glass Burgundy Chardonnay, 1 glass Burgundy Pinot Noir.
Filtered still and sparkling water

PACKAGE NO. 3

275 DKK PER PERSON

"House" white & red wine, regular draft beer & filtered water
(served ad lib during dinner)

PACKAGE NO. 4

375 DKK PER PERSON

"Medium range" white & red wine, regular draft beers & filtered water
(served ad lib during dinner)

PACKAGE NO. 5

475 DKK PER PERSON

Burgundy Chardonnay & Pinot Noir, regular draft beers & filtered water
(served ad lib during dinner)

