



Starter:

Oysters -

Plain oysters without any frills.

Served with lemon & shallot vinaigrette,

/ 39 :- /each

Chèvre chaud -

Grilled garlic bread, chèvre, arugula, hazelnuts

& honey

/ 139 :-

Snails -

Garlic gratin, served with baked bread

/ 165 :-

Toast skagen -

Bread, shrimps in mayonnaise, red onion & lemon

/ 170 :-

Small steak tartare -

Inner thigh, served with capers, red onion, cornichons,

beetroot, confit egg yolk, dijonnaise, & horseradish

/ 189 :-

Main course:

Risotto -

Chef's choice

/ 269 :-

Large steak tartare -

Inner thigh, served with capers, red onion, cornichons, beetroot, confit egg yolk, dijonnaise, & horseradish
served with fries

/ 289 :-

High beef -

Overnight baked high beef in bourguignon
with mushrooms, onions & pork belly

/ 298 :-

Beef sirloin -

Red wine sauce, house butter &
gratinated tomatoes

Served with fries

/ 365 :-

Beef tenderloin - (this is a dish for two persons)

Provencale, served with fried potatoes, haricots vertes
red wine sauce & garlic butter

/ 589 :-

Mussels -

Moules marinere on blue mussels, garlic,
white wine & cream

Served with french fries & aioli

/ 245 :-

Fish gratin -

Duchesse potatoes, catch of the day,
lobster & seafood sauce & shrimp

/ 269 :-

Fish stew -

Stew with fish & seafood, croutons & aioli

/ 285 :-

Dessert:

Sorbet -

Chef's choice

/ 62 :-

Chocolate truffle -

Chef's choice

/ 65 :-

Crème brûlée -

Served with delicious berries

/ 95 :-