



LUNCH CARD

Bread pr. person - 30 kr.

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Danish Josephine-oysters, 3 pcs. - 120 kr.

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Gratinated Crottin de Chavignol - crouton - walnuts - 138 kr.

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Heirloom tomatoes - watermelon - kalamata olives - red onion - 85 kr.

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Carpaccio of beef tenderloin - parmasan - 12y balsamico - 145 kr.

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Handcut beef tatare - mayo - pommes allumettes - 158 kr.

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Moules Marinere - 145 kr.

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Grilled langoustine a la planche - sauce vierge - basil - 138 kr.

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Plaice fried on the bone - new carrots - mussel sauce - 245 kr.

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Omelet - comte - salad - 72 kr.

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Linguine - truffle - parmasan - chanterelle - 185 kr.

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Bretagne fish soup - sea bass - mussels - langoustine - squide - 225 kr.

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Bøf au poivre - peppersauce - pommes allumettes - 275 kr.

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Cheese & Dessert

Selection of european cheeses - preserve - toasted bread - 145 kr.

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Affogato - espresso - caramel - hazelnut - vanilla ice cream - 105 kr.

Craquelin (Profiterol) - Pistachio ice cream - Pralin w/ chokolade - 135 kr.

Pavlova - blackcurrant - Yogurt - yuzu - 145 kr.

