



MENU DE MAISON

SNACK

Croquette of the season – sauce parisienne

Additional purchase possible a glass of Champagne

STARTER

Tatar of cured salmon & scallops – buttermilk – cucumber

SECOND COURSE

Cured beef carpaccio – mushrooms – parmesan – cress

MAIN COURSE

Poussin – fumed sauce of chicken & lobster – green peas

DESSERT

Gooseberry melange – salted caramel crumble – vanilla icecream

Additional purchase of snacks, cheese, etc. are possible.

Please ask the waiter.

600 kr. per person

1075 kr. per person incl. Wine menu

Change of dish, per dish – 45kr.

