

SNACKS

Oysters with a shot of vodka and red onion	78
Oven baked flatbread with cheddar cheese and sriracha	59
Crisp spaghetti	25
Pork crackling with chili	35
Roasted almonds	35

STARTERS

Blue mussels in white wine with garlic, fennel and carrot Served with homemade bread	89
Toast Skagen Shrimp salad of hand peeled shrimp on toast	128
Vegetarian salad with grilled greens	89
Steak tartare Served with browned butter, egg yolk, horseradish creme and panfried rye bread	145
Tarte flambée With smoked game, vesterhav cheese, pickled mushrooms and dried cranberries	148

MAINS

Caesar salad Grilled chicken breast, bacon, capers, croutons and Caesar dressing	164
Moules frites Blue mussels in white wine with aioli and french fries	175
Fish and Chips Served with tartare sauce, gilled lemon and french fries	158
Grilled fillet of Faroe salmon Served with mustard, rye bread crumble and boiled potatoes in a creamy dill sauce	195
Vegetarian lasagna with fried mushrooms and salad	185
Beef burger 200 g Served with bread, cheddar chese, bacon, onion rings, mayo, tomato, red onion, salad, pickles and french fries	168
Veal danish meatballs Served with gravy, red cabbage, pickled cucumber and potato purée	175
Entrecôte Café de Paris 250 g Aberdeen Black beef with classic butter, tomato salad and french fries	245
Venison loin with Calvados jus, black salsify root and crisp baked apple Served with a gratin of potato and Jerusalem artichoke	265

DESSERTS

Crème brulée	75
Deep fried Brie de Meaux with mullberry chutney and crisp bread	85
Crucnhy apple pie with vanilla custard	85
House ice cream	75