



## A la Carte

6 stk. franske østers - 235  
*6 pcs. French oysters*

**Chevre Chaud - 135**

Brød - gratineret gedeost - grøn salat - valnødder - sennepsvinaigrette  
*Bread - gratinated goat cheese - green salad - walnuts - mustard vinaigrette*

**Croque Monsieur - 145**

Brød - Gruyère - fransk landskinke - grøn salat  
*Bread - Gruyère cheese - French ham - green salad*

**Anderillette - 185**

*Duck rillettes*

Brombær - kapersbær - frisée  
*Blackberries - caper berries - frisée*

**Muslinger - 245**

*Mussels*

Dampet i hvidvin - hvidløg - krydderurter - rouille - pommes frites  
*Steamed in white wine - garlic - herbs - Rouille - fries*

**Rørt tatar - 165**

*Hand-cut beef tartare*

Trøffelmayonnaise - syltede løg - karse - chips  
*Truffle mayonnaise - pickled onions - cress - crisps*

**Pommes frites med  
trøffelmayonnaise - 65**  
*French fries with truffle mayonnaise*

**Gâteau Marcel - 135**

Bær - is  
*Berries - ice cream*

3 slags petit fours - 65  
*3 kinds of petit fours*



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