

LE BRUNCH SERVED UNTIL 14.00

SHRIMP SALAD WITH TOMATO & HERBS
SMOKED SALMON WITH DILL & FRIED CAPERS
SCRAMBLED EGGS WITH SAUSAGE, BACON & CHIVES
BRUCHETTA WITH HAM, DIJON & CHEESE
SERRANO HAM WITH GRILLED ARTICHOKE & CHEESE
YOGURT WITH FRESH FRUIT & CHOCOLATE CRUNCH
"GAMMELKNAS" WITH OLIVES
"BRIE CHEESE" WITH ABRICOT

145,-

ADD EXTRA

COFFEE OR TEA WITH REFILL 40,-
JUICE 40,-
HOMEMADE HOT CHOCOLATE 40,-
BITTER (ASK THE WAITER) 45,-
SPARKLING WINE FROM 80,-
SHAKES - STRAWBERRY OR CHOCOLATE 55,-
CHICKEN SALAD WITH BACON 35,-
PANCAKES WITH SYRUP 35,-
BROWNIE WITH CARAMEL 45,-

ENTREES / A LIGHT DISH

THREE OYSTER'S WITH GRILLED LEMON & SHERRY VINAIGRETTE (1 = 40,-)

"THE FISH" - SMOKED SALMON TATAR WITH DILL & FRIED CAPERS

"THE SOUP" - SHELLFISH SOUP WITH COD & PUFF PASTRY

"THE SALAD" - DUCK CONFIT, BREAST, ONION & COMTÉ

"THE PLANK" - BUTCHER SPECIALTIES & GARNISH

"SEASON" - CARPACCIO WITH KARL JOHAN MAYO & HERBS

YOUR CHOICE 115,-

(TRY 2 - 3 DISHES FOR A MAIN COURSE)

"OPEN SANDWICHES"

SMOKED SALMON, MAYO, EGGS, RADISHES, SALAD & DILL
STEAKSANDWICH, TARRAGONMAYO, GRILLED & PICKLED ONION
SANDWICH CANARD - DUCKCONFIT, ONION, FRISSÉ & COMTÉ
PARISIAN TOAST - CHEESE, HAM, TOMATO & MUSTARD
"CROISSANTEN" - CHICKEN SALAD IN MAYO WITH HERBS

YOUR CHOICE 130,-

LES ŒUFS - "EGGS ARE GREAT"

"THE OMELET"

POTATOES, BACON, ONION, CHEESE & SALAD

"THE NAUGHTY ONE"

POACHED EGG, SMOKED SALMON, HOLLANDAISE & ROASTED BREAD

"THE EGG CAKE"

EGG CAKE, PORK, RYE BREAD, MUSTARD, TOMATO & CHIVES

YOUR CHOICE

130,-

QUICHE - ALMOST ALSACE

PIE WITH POTATOES, ONION, CHEESE, SALAD & HAM
130,-

(ALSO VEGETARIAN WITHOUT HAM)

"LES BURGERS"

"THE KING"

MINCED BEEF PATTY, GRAVY, SOUR, ONION & FRIED EGG.

"THE CLASSIC"

MINCED BEEF PATTY, BACON, CHEESE, TOMATO, PICKLES, MAYO & CHEESE SAUCE

YOUR CHOICE 155,-

"THE PASTA"

"RIGATONI" IN WHITEWINE SAUCE WITH
PICKLED MUSHROOMS, BLUE CHEESE &
RUCCOLA

165,-

"THE VEGETARIAN"

"TARTE DE FLAMBÉ" ROSMARY, POTATO &
GOAT CHEESE

160,-

V - LUNCH PLATTER

A CULINARY EXPERIENCES FROM THE LITTLE KITCHEN

225,-

CLASSIC FRENCH STIRRED TARTARE

TARRAGON, PICKLED ONIONS & FRENCH FRIES

185,-

"COQ AU RIESLING"

CHICKEN BREAST IN WHITEWINE WITH BACON,
ONION, MUSHROOM, VEGETABLES, POTATO PUREE &
SALAD.

220,-

GRILL BY V

"BOEUF BEARNAISE"

BEARNAISE POINTED CABBAGE, PURÉE

& FRIES 275,-

300 G STEAK ADD 75,-

SIDE ORDERS TO ALL DISHES:

BEARNAISE SAUCE
PEPPER SAUCE
FRENCH FRIES WITH SEASALT
POTATO CROQUETTES WITH CHEESE,
GARLIC & TRUFFLE
POTATO PURÉE WITH HERBAL OIL
ONION RINGS WITH MAYO
SALAD WITH VINAIGRETTE

PER PIECES 45,-

FISH & CHIPS

FRIED COD IN BEER BATTER, FRIES & SAUCE TARTARE

175,-

"MOULES FRITES"

STEAMED BLUE MUSSELS WITH FRENCH FRIES AND AIOLI

185,-

CHEESE PLATTER WITH GARNISH 95,-

SWEETS FOR THE COFFEE

RUM BALLS WITH REAL RUM 40,-

CHOCOLATE COVERED MARSHMALLOW 45,-

HOMEMADE PETIT FOUR 45,-

BROWNIE WITH VANILLA & COMPOTE 75,-

