

APPETIZERS

BUBBLES & SALTED ALMONDS	85,-
BEER & PORK RINDS	85,-
OLIVES WITH A GIN & TONIC	85,-
THE SNACK BASKET & BUBBLES FOR 2	150,-

A GREAT DEAL!

1 ENTRÉE + 1 MAINCOURSE + 1 DESSERT	300,-
3 GLASSES OF WINE OR BEER & COFFEE	195,-
THE TWO OFFERS COMBINED	495,-
IF YOU CHOOSE GRILL BY V AS MAIN COURSE, ADD AN ADDITIONAL	50,-

ENTREES / A LIGHT DISH TRY 2 - 3 DISHES FOR A MAIN COURSE **85,-**

3 PCS. OYSTERS W/ GRILLED LEMON AND VINAIGRETTE (30,- EACH)	
"THE FISH" - SMOKED SALMON w/SALTED CUCUMBER, KOHLRABI AND DILL	
"THE SALAD" - DUCK CONFIT, GIZZAR, ONION AND COMTÉ	
"THE SOUP" - POTATO SOUP w/ CHIPS AND CROUTONS	
"THE PLANK" - BUTCHER SPECIALTIES & GARNISH	
"SEASON" - GRILLED OX CARPACCIO, FOIE GRAS & TRUFFLE	

MAIN COURSES

LES BURGERS **130,-**

"THE KING" - MINCED BEEF PATTY, GRAVY, 3XONION & A FRIED EGG	
"THE CLASSIC" - MINCED BEEF PATTY, BACON, CHEESE, TOMATO, LETTUCE, PICKLES & TOMATO MAYO	

CLASSIC FRENCH TARTARE **155,-**

WITH TARRAGON, SALAD & POMMES ALUMETTES

"THE BLACK POT" **145,-**

DISH OF THE DAY - MADE WITH LOVE

THE VEGETARIAN **145,-**

MUSHROOM RISOTTO WITH TRUFFLE & HERBS

THE ROASTING TIN	
BRAISED VEAL SHORT-RIBS w/ MASHED POTATO, FRIED MUSHROOMS AND ONIONS.	185,-
V – TAPAS PLATTER	195,-
CULINARY EXPERIENCES FROM THE LITTLE KITCHEN	
THE PASTA	145,-
RAVIOLO W/ LOMO, BLUE CHEESE AND MUSHROOMS	
MOULES FRITES	155,-
STEAMED BLUE MUSSELS IN OWN SOUP WITH FRIES & AIOL	
FISH & CHIPS	
SMALL / LARGE	135,- / 165,-
FROM THE SEA	195,-
FRIED CUD w/ POTATO PUR AND LOBSTER-BASQUAISE	
GRILL BY V (COMES WITH 2 OPTIONAL SIDE ORDERS) 225,-	
TENDERLOIN 175G (250G ADD 75KR)	
ENTRECOTE 200G (300G ADD 75KR)	
FRIED DUCK BREAST	
EXTRA FRIED FOIE GRAS	75,-
SIDE ORDERS	35,-
HERB BUTTER	
REDWINE SAUCE	
BEARNAISE SAUCE	
PEPPER SAUCE	
FRENCH FRIES WITH SEASALT	
POTATO CROQUETTES WITH CHEDDAR AND GARLIC	
POTATOES WITH BUTTER AND CHIVES	
MASHED POTATOES WITH HERB OIL	
MUSHROOM RISOTTO WITH TRUFFLE	
ONION RINGS WITH MAYO	
FRIED VEGETABLES	
MUSHROOM & ONION SAUTÉ WITH SPINACH	
SALAD WITH VINEGAR	

CHEESE & PORT 95,-
CHEESEPLATTER WITH GARNISH,CRISPBREAD & A GLASS OF PORTWINE

DESSERTS 90,-
"GATEAU MARCEL" W/ VANILLA ICECREAM & CARAMEL
CHEESECAKE "V STYLE" – LOTS OF CHERRIES
APPLE DESSERT W/ SORBET, MARCIPAN & CHOKOLATE

SWEETS
"ROMKUGLER" - HOMEMADE RUMBALLS WITH REAL RUM 30,-
"FLØDEBOLLE" – HOMEMADE CREAM PUFF COVERED IN CHOCOLATE 35,-
HOMEMADE PETIT FOUR 35,-
BURNED LEMONPIE 65,-
BROWNIE WITH VANILLA ICECREAM & COMPOTE 65,-

END THE NIGHT IN STYLE
IRISH COFFEE & DARK CHOCOLATE 75,-
RUM OF THE HOUSE, "ROMKUGLER" & COFFEE 75,-
BAILEY, COFFEE & CAKE 75,-