

## **V BRUNCH**

**135,-**

SERVED UNTIL 14:00

SMOKED SALMON WITH COTTAGECHEESE, DILL AND CAPERS  
EGG "EN COCOTTE" WITH BACON AND CHIVES  
FRIED BEERSAUSAGE WITH PICKLES  
VENDIA BEERSALAMI & GRILLED ONIONS  
COUNTRY HAM WITH A CREAM OF CHIVES  
YOGHURT WITH BLACKBERRY AND A CHOCOLATE CRUNCH  
THIS SEASON'S FRESH FRUIT  
MATURE COUNTRY BRIE WITH ORANGE AND APRICOT CONFIT  
HAVGUS WITH SALTED OLIVES  
CHOCOLATE CROISSANT WITH CARAMEL  
COFFEE OR TEA

### **ADD EXTRAS**

ORANGE JUICE **35,-**  
ORGANIC JUICES (MANY VARIANTS) **35,-**  
HOMEMADE HOT CHOCOLATE **35,-**  
BITTER **35,-**  
BUBBLES FROM **55,-**  
SHAKE (STRAWBERRY OR CHOCOLATE) **45,-**  
SCRAMBLED EGGS WITH BACON AND SAUSAGES **35,-**  
HOMEMADE CREAMY CHICKEN SALAD WITH BACON **35,-**  
PANCAKES WITH SYRUP **30,-**

### **ENTREES / A LIGHT DISH**

**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" – SALTED BRESAOLA, FOIE GRAS & TRUFFLE

<b>OPEN SANDWICHES – HAND MADE</b>	<b>90,-</b>
SMOKED SALMON w/MAYO, RADISH, CRISPY SALAD & DILL	
STEAK SANDWICH, BEARNAISÉ, GRILLED & PICKLED ONIONS	
DUCK SANDWICH, DUCK CONFIT, ONION, FRISSÉ & COMTÉ	
GRILLED SANDWICH, SERRANO, CHEESE, MUSTARD, EGG & HERBS	
“SMØRREBRØDET” – FRIED PLAICE w/ SHRIMPS AND PICKLED MAYO	
“CROISSANT” – CHICKEN SALAD IN MAYO WITH HERBS	
<b>EGGS ARE GREAT</b>	<b>90,-</b>
“THE OMELET” – POTATOES, BACON, ONION, COMTÉ AND LETTUCE	
“THE NAUGHTY ONE” – PORCHED EGG, SMOKED SALMON, HOLLANDAISE & BREAD	
“THE EGG CAKE” – EGG CAKE, PORK, RYE BREAD, MUSTARD, TOMATO & CHIVES	
<b>BURGERS</b>	<b>130,-</b>
“THE KING” – MINCED BEEF PATTY, FRIED EGG, 4 x ONIONS, GRAVY	
“THE CLASSIC” – MINCED BEEF PATTY, BACON, CHEESE, TOMATO, SALAD, PICKLES & TOMATO MAYO	
ADD AN EKSTRA BEEF PATTY FOR 30,-	
<b>QUICHÉ – ALMOST LIKE IN ALSACE</b>	<b>95,-</b>
HAM, POTATO, ONION & CHEESE IN PIE	
<b>V LUNCH TAPAS</b>	
A CULINARY EXPERIENCE FROM THE LITTLE KITCHEN	<b>165,-</b>
<b>CLASSIC FRENCH TARTARE</b>	<b>155,-</b>
WITH TARRAGON, SALAD & POMMES ALUMETTES	
<b>THE PASTA</b>	
RAVIOLI WITH LOMO, BLUE CHEESE & MUSHROOMS	<b>145,-</b>
<b>THE “VEGETARIAN”</b>	
MUSHROOM RISOTTO WITH TRUFFLE & HERBS	<b>145,-</b>

**FISH & CHIPS**  
SMALL / LARGE 135,- / 165,-

**MOULES FRITES**  
STEAMED MUSSELS IN ITS OWN SOUP WITH FRIES AND AIOLI 155,-

**GRILL BY V (COMES WITH TWO OPTIONAL SIDES):** 225,-

TENDERLION – 175g (250g ADD 75KR)

ENTRECOTE – 200g (300g ADD 75KR)

FRIED DUCK BREAST

**SIDES** 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

**CHEESEPLATTER** 75,-

5 CHEESES AND GARNISH

**DESSERTS AND SWEETS**

“ROMKUGLER” HOMEMADE RUM BALLS WITH REAL RUM 30,-

“FLØDEBOLLE” CREAM PUFF COVERED IN CHOCOLATE 35,-

HOMEMADE PETIT FOUR 35,-

BURNED LEMON PIE 65,-

BROWNIE WITH VANILLA ICECREAM AND COMPOTE 65,-