

## **APPETIZERS**

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

## **A GREAT DEAL!**

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

## **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" - SHELL FISH SOUP w/ CODFISH AND EDIBLE CRAB	
"THE PLANK" - BUTCHER SPECIALTIES & GARNISH	
"SEASON" - WHITE ASPARGUS, SHRIMPS AND HOLLANDAISE	

## **MAIN COURSES**

### **LES BURGERS** **130,-**

"THE KING" - MINCED BEEF PATTY, GRAVY, ONIONS & 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

<b>THE ROASTING TIN</b>	
BRAISED DUCK LEG w/ POTATOES, SALAD AND STOCK	<b>185,-</b>
<b>V – TAPAS PLATTER</b>	<b>195,-</b>
CULINARY EXPERIENCES FROM THE LITTLE KITCHEN	
<b>THE PASTA</b>	<b>145,-</b>
RAVIOLO W/ LOMO, MUSHROOMS SAUCE AND COMTÈ	
<b>MOULES FRITES</b>	<b>150,-</b>
STEAMED BLUE MUSSELS IN OWN SOUP WITH FRIES & AIOL	
<b>FISH &amp; CHIPS</b>	
SMALL / LARGE	<b>135,- / 165,-</b>
<b>FROM THE SEA</b>	<b>195,-</b>
FRIED CUD w/ POTATO PUR AND LOBSTER-BASQUAISE	
<b>BOWL OF SEAFOOD AND SHELLFISH</b>	<b>225,-</b>
GREAT STUFF FROM THE SEA. STEAMED MUSSELS, MAYO, LEMON, BREAD AND BUTTER	
<b>GRILL BY V</b> (COMES WITH 2 OPTIONAL SIDE ORDERS)	<b>225,-</b>
TENDERLOIN 175G (250G ADD 75KR)	
ENTRECOTE 200G (300G ADD 75KR)	
ADD FOIE GRAS 75,-	
<b>SIDE ORDERS</b>	<b>35,-</b>
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	
FRESH 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  
WHITE CHOCOLATE, RHUBARB & SORBET  
"KØBENHAVNERSTANG" – VANILLA ICECREAM WITH PINEAPPLE SORBET

**SWEETS**  
"ROMKUGLER" - HOMEMADE RUMBALLS WITH REAL RUM 30,-  
"FLØDEBOLLE" – HOMEMADE CREAM PUFF COVERED IN CHOCOLATE 35,-  
HOMEMADE PETIT FOUR 35,-  
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,-