

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" – SHELL FISH SOUP w/ CODFISH AND EDIBLE CRAB
"THE PLANK" – BUTCHER SPECIALTIES & GARNISH

OPEN SANDWICHES – HAND MADE	90,-
SMOKED SALMON w/MAYO, RADISH, CRISPY SALAD & DILL	
STEAK SANDWICH, BEARNAISÉ, GRILLED & PICKLED ONIONS	
DUCK SANDWICH, DUCK CONFIT, ONION, FRISSÉ & COMTÉ	
“SMØRREBRØDET” – FRIED PLAICE w/ SHRIMPS AND PICKLED MAYO	
“CROISSANT” – CHICKEN SALAD IN MAYO WITH HERBS	
EGGS ARE GREAT	90,-
“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	
BURGERS	130,-
“THE KING” – MINCED BEEF PATTY, FRIED EGG, ONIONS, GRAVY	
“THE CLASSIC” – MINCED BEEF PATTY, BACON, CHEESE, TOMATO, SALAD, PICKLES & TOMATO MAYO	
ADD AN EKSTRA BEEF PATTY FOR 30,-	
QUICHÉ – ALMOST LIKE IN ALSACE	95,-
HAM, POTATO, ONION & CHEESE IN PIE	
V LUNCH TAPAS	
A CULINARY EXPERIENCE FROM THE LITTLE KITCHEN	165,-
CLASSIC FRENCH TARTARE	155,-
WITH TARRAGON, SALAD & POMMES ALUMETTES	
THE PASTA	
RAVIOLI WITH LOMO, BLUE CHEESE & MUSHROOMS	145,-
THE “VEGETARIAN”	
MUSHROOM RISOTTO WITH TRUFFLE & HERBS	135,-

BOWL OF SEAFOOD AND SHELLFISH	225,-
GREAT STUFF FROM THE SEA. STEAMED MUSSELS, MAYO, LEMON, BREAD AND BUTTER	
FISH & CHIPS	
SMALL / LARGE	135,- / 165,-
MOULES FRITES	
STEAMED MUSSELS IN ITS OWN SOUP WITH FRIES AND AIOLI	150,-
GRILL BY V (COMES WITH TWO OPTIONAL SIDES):	225,-
TENDERLION – 175g (250g ADD 75KR)	
ENTRECOTE – 200g (300g ADD 75KR)	
ADD FOIE GRAS 75,-	
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	
MUSHROOM & ONION SAUTÉ WITH SPINACH	
FRESH VEGETABLES	
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,-