

**V BRUNCH SERVED UNTILL 14.00****135,-**

SMOKED SALMON WITH COTTAGE CHEESE, DILL & 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" CHEESE WITH SALTED OLIVES
CHOCOLATE CROISSANT WITH CARAMEL
COFFEE OR TEA

ADD EXTRAS

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| JUICE | 35,- |
| ORGANIC JUICES (MANY VARIANTS) | 35,- |
| HOMEMADE HOT CHOCOLATE | 35,- |
| BITTER (ASK THE WAITER) | 35,- |
| SPARKLING FROM | 60,- |
| 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**90,-**

THREE OYSTER'S WITH GRILLED LEMON & VINAIGRETTE, MALT (1 for 30,-)
"THE FISH" – SMOKED SALMON WITH COTTAGE CHEESE, CAPERS, MALT & DILL
"THE SOUP" – CREAMY FISH SOUP WITH WHITE FISH & SHRIMP
"THE SALAD" – DUCK CONFIT, GIZZARD, ONION & COMTÉ
"THE PLANK" – BUTCHER SPECIALTIES & GARNISH
"SEASON" – OX CARPACCIO WITH TRUFFLEMAYO, BEET & COMTÉ
TRY 2 – 3 DISHES FOR A MAIN COURSE

LUNCH



OPEN SANDWICHES – HAND MADE **90,-**

SMOKED SALMON, MAYO, EGG, RADISHES, LETTUCE & DILL
STEAK SANDWICH, BEARNAISÉ, GRILLED & PICKLED ONIONS
SANDWICH CANARD – DUCKCONFIT, ONION, FRISSÉ & COMTÉ
GRILLED SANDWICH – CHEESE, HAM, FRIED EGG & MUSTARD
“CROISSANT” – CHICKEN SALAD IN MAYO WITH HERBS

EGGS ARE GREAT **90,-**

“THE OMELET” – POTATO, BACON, ONION, COMTÉ & SALAD
“THE NAUGHTY ONE” – POACHED EGG, SMOKED SALMON, HOLLANDAISE &
ROASTED TOAST
“THE EGG CAKE” – EGG CAKE, PORK, RYE BREAD, MUSTARD, TOMATO & CHIVES

QUICHE – ALMOST ALSACE **90,-**

PIE WITH POTATO, ONION, CHEESE, SALAD & HAM

“LES BURGERS” **130,-**

“THE KING” – MINCED BEEF PATTY, GRAVY, SOUR, ONION & FRIED EGG
“THE CLASSIC” – MINCED BEEF PATTY, BACON, CHEESE, TOMATO, PICKLES,
MAYO & CHEESE SAUCE
ADD AN EXTRA PATTY **30,-**

THE PASTA **145,-**

RAVIOLI WITH SMOKED DUCKBREAST, CONFIT, ARTICHOKE, MUSHROOM
SAUCE & COMTÉ

“THE VEGETARIAN” **95,-**

SALAD OF BAKED AND GRILLED ROOT CROPS WITH WARM GOAT CHEESE

LUNCH



V LUNCH PLATE 165,-

A CULINARY EXPERIENCE FROM THE LITTLE KITCHEN

CLASSIC FRENCH BOEUF TARTARE 155,-

TARRAGON, PICKLED ONIONS & FRENCH FRIES

ROASTED ONGLET 175,-

TEXTURES OF ONION & SAUCE BORDELAISE

"BOEUF BEARNAISE"

GRILLED VEGETABLES, PURÉ & FRIES 200,-

UPGRADE TO 300g BOEUF 75,-

ADD FOIE GRAS 75,-

SIDES 35,-

SAUCE BORDELAISE

TRUFFLE SAUCE

BEARNAISE SAUCE

FRENCH FRIES WITH SEASALT

POTATO GRATIN WITH HERBCRUMBS

POTATO CROQUETTES, CHEESE & GARLIC

POTATO PURÉ WITH HERB OIL

ONION RINGS & MAYO

SALAD WITH VINAGRETTE

FISH & CHIPS

SMALL / LARGE 135,- / 165,-

MOULES MARINERES FRITES 150,-

STEAMED MUSSELS IN ITS OWN SOUP WITH FRIES AND AIOLI

LUNCH



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| CHEESEPLATTER | 75,- |
| 5 CHEESES AND GARNISH | |
| AVEC FOR THE COFFEE | |
| RUM BALLS WITH REAL RUM | 30,- |
| HOME-MADE CHOCOLATE COVERED MARSHMALLOW | 35,- |
| HOME-MADE PETIT FOUR | 35,- |
| BROWNIE WITH VANILLA & COMPOTE | 65,- |

LUNCH