



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	
JUICE	40,-
ORGANIC JUICES (MANY VARIANTS)	40,-
HOMEMADE HOT CHOCOLATE	40,-
BITTER (ASK THE WAITER)	45,-
SPARKLING FROM	65,-
SHAKE (STRAWBERRY OR CHOCOLATE)	50,-
SCRAMBLED EGGS WITH BACON AND SAUSAGES	35,-
HOMEMADE CREAMY CHICKEN SALAD WITH BACON	35,-
PANCAKES WITH SYRUP	35,-
ENTREES / A LIGHT DISH	95,-
THREE OYSTER'S WITH GRILLED LEMON & VINAIGRETTE, MALT (1 for 35,-)	
"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	
<i>TRY 2 – 3 DISHES FOR A MAIN COURSE</i>	

LUNCH



OPEN SANDWICHES – HAND MADE	95,-
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	95,-
“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	95,-
PIE WITH POTATO, ONION, CHEESE, SALAD & HAM	
“LES BURGERS”	135,-
“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	150,-
RAVIOLI WITH SMOKED DUCKBREAST, CONFIT, ARTICHOKE, MUSHROOM SAUCE & COMTÉ	
“THE VEGETARIAN”	135,-
SALAD OF BAKED AND GRILLED ROOT CROPS WITH WARM GOAT CHEESE	

LUNCH



V LUNCH PLATE	195,-
A CULINARY EXPERIENCE FROM THE LITTLE KITCHEN	
CLASSIC FRENCH BOEUF TARTARE	160,-
TARRAGON, PICKLED ONIONS & FRENCH FRIES	
ROASTED ONGLET	185,-
TEXTURES OF ONION & SAUCE BORDELAISE	
“BOEUF BEARNAISE”	
GRILLED VEGETABLES, PURÉ & FRIES	225,-
UPGRADE TO 300g BOEUF	75,-
ADD FOIE GRAS	75,-
SIDES	40,-
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	140,- /165,-
MOULES MARINERES FRITES	155,-
STEAMED MUSSELS IN ITS OWN SOUP WITH FRIES AND AIOLI	

LUNCH



CHEESEPLATTER

75,-

5 CHEESES AND GARNISH

AVEC FOR THE COFFEE

RUM BALLS WITH REAL RUM

35,-

HOME-MADE CHOCOLATE COVERED MARSHMALLOW

35,-

HOME-MADE PETIT FOUR

40,-

BROWNIE WITH VANILLA & COMPOTE

70,-

LUNCH