

## LE BRUNCH SERVED UNTIL 14.00

SHRIMP SALAD WITH TOMATO & HERBS  
SMOKED SALMON WITH DILL & FRIED CAPERS  
SCRAMBLED EGGS WITH SAUSAGE, BACON & CHIVES  
BRUCHETTA WITH HAM, DIJON & CHEESE  
SERRANO HAM WITH GRILLED ARTICHOKE & CHEESE  
YOGURT WITH FRESH FRUIT & CHOCOLATE CRUNCH  
"GAMMELKNAS" WITH OLIVES  
"BRIE CHEESE" WITH ABRICOT

145,-

### ADD EXTRA

COFFEE OR TEA WITH REFILL 40,-  
JUICE 40,-  
HOMEMADE HOT CHOCOLATE 40,-  
BITTER (ASK THE WAITER) 45,-  
SPARKLING WINE FROM 80,-  
SHAKES - STRAWBERRY OR CHOKOLATE 55,-  
CHICKEN SALAD WITH BACON 35,-  
PANCAKES WITH SYRUP 35,-  
BROWNIE WITH CARAMEL 45,-

## ENTREES / A LIGHT DISH

THREE OYSTER'S WITH GRILLED LEMON & SHERRY VINAIGRETTE (1 = 40,-)

"THE FISH" - SMOKED SALMON TATAR WITH DIL & FRIED CAPERS

"THE SOUP" - SHELLFISH SOUP WITH COD & PUFF PASTRY

"THE SALAD" - DUCK CONFIT, BREAST, ONION & COMTÉ

"THE PLANK" - BUTCHER SPECIALTIES & GARNISH

"SEASON" - CARPACCIO WITH KARL JOHAN MAYO & HERBS

YOUR CHOICE 115,-

(TRY 2 - 3 DISHES FOR A MAIN COURSE)

## "OPEN SANDWICHES"

SMOKED SALMON, MAYO, EGGS, RADISHES, SALAD & DILL  
STEAKSANDWICH, TARRAGONMAYO, GRILLED & PICKLED ONION  
SANDWICH CANARD - DUCKCONFIT, ONION, FRISSÉ & COMTÉ  
PARISIAN TOAST - CHEESE, HAM, TOMATO & MUSTARD  
"CROISSANTEN" - CHICKEN SALAD IN MAYO WITH HERBS

YOUR CHOICE 130,-

## LES ŒUFS - "EGGS ARE GREAT"

### "THE OMELET"

POTATOES, BACON, ONION, CHEESE & SALAD

### "THE NAUGHTY ONE"

POACHED EGG, SMOKED SALMON, HOLLANDAISE &  
ROASTED BREAD

### "THE EGG CAKE"

EGG CAKE, PORK, RYE BREAD, MUSTARD, TOMATO & CHIVES

YOUR CHOICE

130,-

## QUICHE - ALMOST ALSACE

PIE WITH POTATOES, ONION, CHEESE, SALAD & HAM  
130,-

(ALSO VEGETARIAN WITHOUT HAM)

## "LES BURGERS"

### "THE KING"

MINCED BEEF PATTY, GRAVY, SOUR, ONION & FRIED EGG.

### "THE CLASSIC"

MINCED BEEF PATTY, BACON, CHEESE, TOMATO, PICKLES, MAYO  
& CHEESE SAUCE

YOUR CHOICE 155,-

## "THE PASTA"

"RIGATONI" IN WHITEWINE SAUCE WITH  
PICKLED MUSHROOMS, BLUE CHEESE &  
RUCCOLA

165,-

## "THE VEGETARIAN"

"TARTE DE FLAMBÉ" ROSMARY, POTATO &  
GOAT CHEESE

160,-

## V - LUNCH PLATTER

A CULINARY EXPERIENCES FROM THE LITTLE KITCHEN

225,-

## CLASSIC FRENCH STIRRED TARTARE

TARRAGON, PICKLED ONIONS & FRENCH FRIES

185,-

## "COQ AU RIESLING"

CHICKEN BREAST IN WHITEWINE WITH BACON,  
ONION, MUSHROOM, VEGETABLES, POTATO PUREE &  
SALAD.

220,-

GRILL BY V

## "BOEUF BERNAISE"

BERNAISE POINTED CABBAGE, PURÉ

& FRIES 275,-

300 G STEAK ADD 75,-

## SIDE ORDERS TO ALL DISHES:

BERNAISE SAUCE  
PEPPER SAUCE  
FRENCH FRIES WITH SEASALT  
POTATO CROQUETTES WITH CHEESE,  
GARLIC & TRUFFLE  
POTATO PUREE WITH HERBAL OIL  
ONION RINGS WITH MAYO  
SALAD WITH VINAIGRETTE

PER PIECES 45,-

## FISH & CHIPS

FRIED COD IN BEER BATTER, FRIES & SAUCE TARTARE

175,-

## "MOULES FRITES"

STEAMED BLUE MUSSELS WITH FRENCH FRIES AND AIOLI

185,-

## CHEESE PLATTER WITH GARNISH 95,-

## SWEETS FOR THE COFFEE

RUM BALLS WITH REAL RUM 40,-

CHOCOLATE COVERED MARSHMALLOW 45,-

HOMEMADE PETIT FOUR 45,-

BROWNIE WITH VANILLA & COMPOTE 75,-

