



## SMALL DISHES



We recommend 3-4 small dishes for a full meal

**Beef Tatar** 95,-

**Foie gras terrin** med sauterne sky 90,-

**Salad Chevre Chaud** 90,-

**Gratinated Scallops** with champagne Sabayonne 120,-

**Pastis flambered Octopus** with tomato, capers, bitter salad and fennel 115,-

**Gratinated Artichoke** tureen with Tomme de Savoie and "skagenskinke" 95,-

**Fried Sweetbread** with pear, parsnips, horseradish and parsley oil 95,-

**French Onion soup** with gruyere 95,-

**Today's 3 Oysters** 110,-

## GREEN SIDES



We recommend 1 side per person

**Potatoes** with chicken skin, smoked cheese, dill, rye bread 70,-

**Caramelized Cabbage**, almonds, carrot, lemon thyme and garlic oil 70,-

**Zucchini** with garlic, capers, rocket salad and crispy cheese 70,-

**Artichoke** with lentils, brussel sprouts, celery and butter 70,-

**French Fries** with chipotle mayo 45,-

## LARGE DISHES



**Dorade Royal** fried and baked, with spinach, mushroom and sauce nage 160,-

**Braised Pork Cheeks** with cabbage, jerusalem artichoke, red currants, lemon thyme 150,-

**Fried Cockerel** with beetroots, onion and apples 150,-

**Lamb** with ratatouille and olive sauce 180,-

**Classic Cassoulet** with duck, sausages and bacon 150,-

**Grilled Ribeye** with sauce bearnaise & pommesfrites 245,-

**Côte de Boeuf** 1kg with onion confit and sauce bordelaise (enough for 2) 550,-

## PIZZA



Our French pizzas is inspired by authentical French recipes

**Pizza Foie Gras** 165,-  
Foie gras, pickled pear, brie and glace (Our favorit!)

**Pizza Flammenkuchen** 150,-  
Bacon, onion, comté and creme fraiche. (also known as Tarte Flambée)

**Pizza au Canard** 165,-  
Confit de canard with bechamel and capers.

**Pizza Ratatouille** 150,-  
(Vegetarian pizza)

## DESSERTS



**Chocolate Fondant** with olive oil and salt 70,-

**Lavender Crème Brulée** 70,-

**Profiterole** with vanilla cream and chocolate 70,-

**Apple Pie** with med salted caramel 70,-

**Cheese** 75,-