

# Menu A la carte

## SNACKS

- Roasted & salted almonds 45 kr
- Marinated olives with Lemon & seasoning 45 kr
- Toast with olive tapenade, tomato & salted anchovies 45 kr

## SMALL DISHES

- Veal tartare seasoned á la Paris 95 kr
- Pumpkin soup with burrata, sundried tomatoes & lemon zest 85 kr
- Pastis Flamed squid with tomato, capers, garlic and fennel 125,-
- Scallops in shell, gratinated with garlic, almonds & parsley 125 kr
- Mushroom toast with dried Bayonne ham 115 kr
- Onion pie gratinated with French goat cheese 95 kr

## BIG DISHES

- Fish Of The Day – served with browned butter, nuts & sage 185 kr
- Young Rooster in Riesling cream sauce with mushrooms & rosemary 165 kr
- Beef Striploin with red wine sauce, bone marrow & shallots onion 220 kr + foie gras 75 kr
- Lamb shank braised a la Provence 165 kr
- Homemade ravioli with ricotta and spinat in a mushroomsauce 155 kr
- Co-ma Burger with beef, cheddar, bacon, relis and onions. Served with frites 145 kr
- Cote de beuf 800g - bordelaise sauce and onion confit 550kr

## SITE ORDERS

- Potatoes Pure with olive oil & parmesan 25 kr
- Classic Southern French ratatouille 25 kr
- Green beans with dressing of lemon& sour cream 25 kr
- Green salad & vinaigrette dressing 25 kr
- Classic French fries 25 kr

## DESSERTS

- Profiteroles & Chocolate 70 kr
- Lemon pie with lemon sorbet 85 kr
- Chocolate cake “á la Marcel” served with champagne and strawberry sorbet 85 kr
- Caramelized apples with caramel icecream & nuts 85 kr

## STONE OVEN PIZZA

### The French

Our pizzas are inspired by authentic local French pizza recipes.

**Pizza Foie Gras** 145,-  
Foie Gras, pickled pear, brie and glace.

**Pizza Flammenkuchen** 135,-  
Bacon, onion, comté og fraiche.

**Pizza au Canard** 140,-  
Confit de canard with bechamel

### The Italien

The classic winners from the motherland

**Margherita** 125,-  
Tomato, mozzarella & fresh basil

**Pizza Piccante** 135,-  
Tomato, mozzaella & spicy salami

**Pizza Prosciutto** 135,-  
Tomato, mozzarella, parma ham, arugula and pesto

## Menu of the day

### 3 COURSE

Our Chef will create daily a 3 Course Menu, based on season's fresh Veggies, Herbs & Fruits

Price: 295 kr / person

### WINE MENU

3 glasses = 245 kr

### COCKTAIL MENU

3 glasses = 245 kr