



STARTERS

VEGETARIAN do ask for our daily fresh options **19**

HADDOCK **22**

BEEF LOIN (supplement foie gras +6) **23**

SECOND STARTERS

VEGETARIAN do ask for our daily fresh options **21**

SCALLOPS **24**

MAIN COURSES

VEGETARIAN do ask for our daily fresh options **25**

NORDIC COD FILLET **29**

VEAL LOIN **29**

TOURNEDOS **35**

TOURNEDOS ROSSINI **43**

SUPPLEMENT

PORTION OF FRIES with mayonnaise **5**

FOIE GRAS **6**



We serve a seasonal menu, containing a carefully curated selection of dishes. This means that we use in-season ingredients, the best and freshest produce available during a specific time of year. Sourced from local food suppliers as much as possible. Our dishes may contain allergens. If you have any wishes, please let us know.



DESSERTS

COFFEE & SWEETS	7
DAME BLANCHE	13
TASTING OF EUROPEAN CHEESES	16

MENU BIB GOURMAND (available per table)

3 - COURSE MENU 52

We gladly inform you about our vegetarian possibilities.

starter

HADDOCK

or

BEEF LOIN (supplement foie gras +6)

extra second starter

SCALLOPS (+22)

main course

NORDIC COD FILLET

or

VEAL LOIN

dessert

DAME BLANCHE

or

TASTING OF EUROPEAN CHEESES (+3 or as extra second dessert +15)

WINE PAIRING

3 / 4 / 5 - COURSE WINE PAIRING 25 / 32 / 39

Or ask for our extensive wine list.