

AFTEN

BOURGOGNE SERVERINGER

Gougères med comté

*

Jambon persillé

*

Escargots de Bourgogne

*

Champignon à la crème

*

Pochouse

*

Oeufs en meurette

*

Coq au vin

7 serveringer kr. 435,-

Vinmenuer: Les Méconnus 435,- og Le Classic 598,-

Tilkøb: Brød og Arla Unika smør

SNACKS & APPERITIF

Oliven

30,-

Saltede mandler

30,-

"Svær" med piment d' espelette

30,-

Gougères med comté

45,-

Jambon persillé

45,-

Escargots de Bourgogne

45,-

Apperitif & 3 snacks

175,-

TILKØB

Brød og Arla Unika smør

Ad libitum

Bestilling gælder hele bordet

25,-

Fritter & aioli

45,-

Frisk trøffel

65,-

Grillet salat & vinaigrette,
gramolate af grønne tomater

59,-

Kartofler & urtesmør

38,-

FORRETTER

Salade Gourmandise

Bitre salater, røget andebryst,
confiteret lår, syltede valnødder
& sennepsvinaigrette

135,-

Quenelles de poisson, sauce

Nantua

Luftig fiskesoufflé glaseret i
skaldirssauce, toppet med
hollandaise & mild garniture

145,-

Terrine de foie gras

Braiserede figer & sprød
brioche

159,-

Soupe aux truffes noires VGE

Soupe Élysée

Indbagt trøffelbouillon med
foie gras

178,-

Tilkøb: Brød og Arla Unika smør

VEGETAR MENU

Champignon à la crème

135,-

Oeufs en meurette

Pocheret æg i rødvin med
croustons

225,-

2 retter 329,-

BØRNEMENU

Crudite (lille snack)

*

Stegt fiskefilet med pommes
frites

150,-

HOVEDRETTER

Coq au vin

Svampefarseret hanebryst, sauce
rouge med syltede morkler &
pommes purée

258,-

Quenelles de poisson, sauce

Nantua

Klassiker fra Lyon. Luftig
fiskesoufflé glaseret i
skaldirssauce, toppet med
hollandaise & mild garniture

275,-

Tournedos Rossini

Medallion af oksemørbrad, 100 g,
på smørstegt brød, stegt foie
gras & intens sauce på Madeira

275,-

Upgrader din Rossini

Ekstra 100 g oksemørbrad & foie
gras

125,-

DESSERT

Profiteroles

Vandbakkelser fyldt med
vaniljeis & varm chokoladesauce

125,-

Citron Givré

Moderne citroncreme & granité
i citronskal

125,-

Cafe Gourmand

Valgfri kaffe &
udvalgt sødt fra køkkenet

148,-

3 slags franske oste

med kompot & sprøde kerner

135,-

Ved allergier bedes I informere tjenerne

EVENING

BOURGOGNE SERVINGS

Gougères with Comté
*
Jambon persillé
*
Burgundy snails
*
Mushrooms in cream sauce
*
Pochouse
*
Eggs en meurette
*
Coq au vin

7 courses: DKK 435

Wine menus: Les Méconnus DKK 435 and Le Classic DKK 598

Add-ons: Bread and Arla Unika butter

SNACKS & APPERITIF

Olive
30,-

Salted almonds
30,-

"Pork rind" with piment d' espelette
30,-

Gougères with Comté
45,-

Jambon persillé
45,-

Burgundy snails
45,-

Apperitif & 4 snacks
175,-

ADD-ONS

Bread and Arla Unika butter
All-you-can-eat
Order applies to the whole table
25,-

Crisped potatoes & aioli
45,-

Fresh truffle
65,-

Grilled salad & vinaigrette,
green tomato gramolata
59,-

Potatoes & herb butter
38,-

STARTERS

Salade Gourmandise
Bitter leaf salad, smoked duck
breast, confit duck leg, pickled
walnuts & mustard vinaigrette
135,-

**Quenelles de poisson, sauce
Nantua**
Light and airy fish soufflé glazed
in a seafood sauce, topped with
hollandaise & a delicate garnish
145,-

Foie gras terrine
Braised figs & crispy brioche
159,-

**Black truffle soup
Soupe Élysée**
Baked truffle broth with
foie gras
178,-

**Add ons: Bread and Arla Unika
butter**

VEGETARIAN

Mushrooms in cream sauce
135,-

Oeufs en meurette
Poached eggs in red wine with
croutons
225,-
2 courses 329,-

KIDS MENU

Crudite (light snack)
*
Fried fish fillet with fries
150,-

MAIN COURSES

Coq au vin
Mushroom-stuffed cockerel
breast, red wine sauce with
pickled morels & mashed
potatoes
258,-

**Quenelles de poisson, Nantua
sauce**
A classic from Lyon. Light and
airy fish soufflé glazed in a
shellfish sauce, topped with
hollandaise & a delicate garnish
275,-

Tournedos Rossini
Medallion of beef fillet, 100 g,
on butter-fried bread, pan-fried
foie gras & an intense Madeira
sauce
275,-
Upgrade your Rossini
Extra 100 g of beef fillet & foie
gras
125,-

DESSERTS

Profiteroles
Profiteroles filled with vanilla
ice cream and warm chocolate
sauce
125,-

Citron Givré
Modern lemon cream & granita
in lemon zest
135,-

Cafe Gourmand
choice of coffee & selected
sweets from the kitchen
148,-

Selection of cheeses
with compote & crunchy seeds
135,-

In case of allergies, please inform the waiters