



## Group menu

### Menu 1

Sweet potatoes bisque  
carrots leaves oil and fresh aromatic herbs.  
(extra scallops 59)

or

Moules bouillabaisse  
Mussels served with a bouillabaisse sauce

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Beef brisket façon Bourguignon  
served with roasted potatoes and vegetables.

or

Cabillaud aux algues  
Roasted cod loin, served with seaweed bearnaise, roasted carrots puree,  
broccolini.

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Tarte tatin  
Apple pie, served warm with creme fraiche and salted caramel sauce.

or

Mousse au chocolat

725.00

Vinpakke	/249,-	Vinpakke 'prestige'	/495,-
2 glass vin + kaffe		3 gl. eksklusive vin + kaffe	

## Menu 2

Noix de Saint-Jacques

Pan-seared scallops, Calvados butter, granny smith julienne.

or

Charcuterie française

Medley of french charcuterie, served with pickles, red onions jam and bread.

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Filet mignon façon grand-mère

Slow cooking pork tenderloin, bacon, mushrooms and glazed onion sauce ,  
served with roasted potatoes and vegetables.

or

Seabass filet façon meunière

Seabass, pan-seared with garlic butter, lemon and parsley. Served with squid  
ink mashed potatoes and roasted broccolini.

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Tarte tatin

Apple pie, served warm with creme fraiche and salted caramel sauce.

or

Mousse au chocolat

815.00

Vinpakke /249,-

2 glass vin + kaffe

Vinpakke 'prestige' /495,-

3 gl. eksklusive vin + kaffe

### Menu 3

#### Chicken liver mousse

Chicken liver mousse, served with toasted bread, red onion jam, dry apricots and shoots salad.

or

#### Langoustine et Calvados

Pan-seared langoustine with a Calvados butter, roasted carrots puree and granny smith julienne.

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#### Filet de boeuf à la truffe

Pan-seared beef tenderloin, truffle sauce, roasted carrots and dauphinois gratin, grilled asparagus.

or

#### Cabillaud et moules

Cabillaud loin and mussels sauce, braised fennel, melk and star anis foam, parsnips and espelette chili purée.

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#### Assortiment de fromages

Medley of french cheeses, served with salad and champagne vinegar dressing.

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#### Tarte tatin

Apple pie, served warm with creme fraiche and salted caramel sauce.

or

#### Cafe gourmand

3-courses 915.00

4-courses 1015.00

Vinpakke

/349,-

Vinpakke 'prestige'

/645,-

2 glass vin + kaffe

3 gl. eksklusive vin + kaffe