



DÎNER

DINNER

CHARCUTERIE

Rillettes de lapin & pickles jardinière 105

Rabbit confit and shredded in duck fat served with summer vegetable pickles

Terrine de cochon & cornichons 110

Country style pork pâté with pistachios, served with cornichons & moutarde de Meaux

Parfait foie de volaille & prunes à l'Armagnac 115

Chicken liver mousse served with prunes macerated in Armagnac

ENTRÉES

Huîtres et mignonnette aux algues 250

Half dozen l'étoile oysters from Normandy served with seaweed mignonnette

Gronin en escabèche à la safran 125

Red gurnard filets marinated in macabeu vinegar with safran and aromatics

Coquilles saint jacques grillé & sauce vierge 150

Grilled hand dived Norwegian scallop and it's roe served with sauce vierge

Poireaux vinaigrette aux noisettes 95

Boiled leeks marinated in vinaigrette with herbs & hazelnuts

Tarte tatin d'oignon & crème crue 120

Tart of caramelized onions served with raw cream

Oeuf meurette, sauce bordelaise et cèpes 170

Poached egg, porcini mushrooms and veal bone marrow in red wine sauce, served with toast points

Salade pissenlits, estragon & mimolette 110

Salad of dandelions with tarragon, sorrel and mimolette cheese

STARTERS

PLATS

MAINS

Vol au vent aux champignons 195

Puff pastry filled with a ragout of mushrooms from Bygaard

Quenelle de brochet, sauce américaine 295

Poached pike quenelles served in a rich lobster sauce with langoustine tails & vin jaune

Cervelle de veau à la grenobloise 175

Pan fried veal brains with capers & lemon, served with fingerling potatoes & watercress

Pigeon rôti à la vendangeur 280

Whole roast pigeon served with liver parfait on dripping toast, roasted grapes, potatoes & pigeon sauce mounted with Marc de Bourgogne

Lapin à la moutarde, purée pomme de terre 190

Rabbit from Langebjerggaard braised in white wine & mustard, served with potato purée

AU FOUR

FROM THE OVEN

Tarte flambée 190

Alsatian flatbread topped with bacon, onions & crème fraîche

Boudin noir gratinée à la lyonnais 160

Blood sausage broiled atop caramelized onions with Calvados

Gratin d'endives au jambon 145

Gratin of endives wrapped in ham with bechamel & emmental cheese

À PARTAGER

FOR SHARING

Sole limande meunière 450

Whole pan fried sole meunière served with potatoes

Côte de cochon & sauce charcutière 500

Grilled bone in pork chop from Birthesminde, served with sauce charcutière & pommes dauphinoise

Épaule d'agneau confit au four 600

Whole slow roasted lamb shoulder served with herb roasted vegetables

POUR APRÈS

Fromages affinées xx

Seasonal selection of cheeses served from the cart upon request

Soufflé à la banane au rhum vieux 120

Souffle of banana with aged rum

Tarte au citron 110

Classic lemon tart made with lemons from Menton

Poire pochée au vin rouge, glace vanille 130

Pear poached in red wine and spices, served with vanilla ice cream

Ganache au chocolat à l'huile d'olive 105

Chocolate ganache topped with sea salt & olive oil