

# DÎNER

## EVENING

### POUR COMMENCER

**Marinated olives 55**  
A selection of olives marinated with herbs and lemon

**Huîtres et mignonette aux algues 250**  
Half dozen Gillardeau "Josephine" oysters from Normandy with seaweed mignonette - a vinegar-based dressing with shallots and seaweed

**Châtaignes au four 85**  
Roasted chestnuts served with whipped brown butter

**Rillettes de canard & moutarde violette 105**  
Rabbit rilette in duck fat served with pickled vegetables

**Terrine de gibier 110**  
Paté of venison, hare and boar served with fresh horseradish and macerated lingonberries

**Parfait foie de volaille et prunes à l'Armagnac 115**  
Duck liver mousse served with prunes in Armagnac

**Jambon noire de bigorre 115**  
Aged ham from Bigorre in Southern France served with a salad of julienne celeriac

SNACKS & CHARCUTERI

### ENTRÉES

**Poireaux vinaigrette aux noisettes 95**  
Boiled leeks marinated in vinaigrette with herbs & hazelnuts

**Salade pissenlits aux lardons 110**  
Salad of dandelions with crispy bacon, mustard vinaigrette and poached egg

**Hareng fumée et pommes de terre 120**  
Smoked pickled herring served with warm potato and onions from Hyldebranden

**Coquilles Saint-Jacques à la bretonne 150**  
Norwegian scallop broiled in cream, muscadet and shallots

**Croquettes boudin noir 105**  
Crispy blood sausage croquettes served with quince chutney and rosa peber

**Soupe à l'oignon 120**  
Broiled French onion soup topped with toast and gruyere

**Tripes à la mode de caen 140**  
Veal tripe braised in cider and brandy

STARTERS

## PLATS

MAINS

### **Pithiver pommes de terre aux trevise 195**

Puff pastry pie with Vitelotte purple potato, truffled raclette cheese and braised red cabbage

### **Bouillabaisse Marseillaise 275**

Fish stew with monkfish cheeks, weever, hake and mussels, served with grilled bread and rouille – a sauce of yolk, bread, garlic, safran and cayenne

### **Daube de joue de boeuf 205**

Tender beef cheeks braised in red wine served with potato purée

### **Boudin blanc de lapin 235**

Rabbit sausage with truffle, served with pommes fondant, roasted apples and radicchio salad dressed in brown butter vinaigrette

## À PARTAGER

FOR SHARING

### **Canard à l'orange 350**

Half roast of duck from Hyldemarken glazed with oranges

### **Côte de veau 500**

Grilled veal chop served with Roquefort sauce and Pommes Anna

## POUR APRÈS

DESSERTS

### **Fromages affinées 155**

Seasonal selection of cheeses with accompaniments

### **Profiteroles au chocolat 130**

Choux pastry puffs filled with vanilla ice cream, served with chocolate sauce

### **Tarte aux noix à la cointreau 120**

Tarte with walnuts served with a cointreau cream

### **Pain perdu 135**

French toast served with rhum caramel, raisins and raw cream

### **Crème brûlée à la fleur d'oranger 110**

Baked vanilla custard with orange blossom and caramelized top