



# SEASONAL MENU

## 7 SERVINGS

The menu is a combination of sharing and individual servings

## SNACKS

Croquette with truffle and Comté  
Fried peppered whitebait, smoked cod roe and bread emulsion  
Rillettes of pork shank

## MENU

### Salmon crudo

Horseradish, roasted hazelnuts and mustard leaf

### Caramelized onion tart

Puff pastry, vinaigrette, 48% creme fraiche and onion flower

### Baked cod

Carrots, brown butter and ramson

or

### Australian ribeye

Fries and bearnaise +250

### Lemon tart

# 350

Wine menu - 3 glasses and water 350

Coffee and petit four 90

The menu needs to be chosen by the entire table

# PRE DINNER DRINKS

## **Champagne 135 | 700**

N.V Champagne Brut  
Nathalie Falmet

## **French-75 125**

Gin, lemon, sugar and champagne

## **Paloma 115**

Tequila, lime, grapefruit

# OYSTERS AND SNACKS

## **Fin de Claire no3 oysters, 1 pcs. 30**

Lemon and mignonette

## **Gillardeau no4 oysters, 1 pcs. 45**

Lemon and mignonette

## **Olives 45**

## **Nuts 45**

## **Fried peppered whitebait 65**

Tarama and lemon

## **Charcuterie 135**

Jambon de Bayonne, salami and rilette

## **Paté 95**

Cornichons and Dijon mustard

## **Croquettes, 3 pcs. 75**

Truffle and Comté

## **Baguette and butter 35**

# STARTERS

## **Beef tatare 100**

Danish organic beef, green peppercorn, tarragon and watercress

## **Caramelized onion tart 100**

Puff pastry, vinaigrette and 48% creme fraiche

## **Salmon crudo 100**

Horseradish, roasted hazelnuts and mustard leaf

## **Golden beets 100**

Whipped goat cheese, candied walnuts, white balsamico and rocket

# MAINS

## **Steak frites — 250g. 350**

Australian Ribeye, bearnaise, fries and salad

## **Baked fish 200**

Carrots, brown butter and ramson

## **Label Rouge chicken ballotine 200**

Truffle, parsley, swiss chard, sun choke, pecan nuts and cream sauce

## **Beef tatare 200**

Danish organic beef, green peppercorn, tarragon and watercress

## **Moules Frites 200**

Blue mussels from Limfjord steamed in white wine with cream and herbs

## **Pithivier 200**

Curly kale, wild mushroom duxelle, chervil and sauce nage

## **Cheeseburger 200**

Danish organic ground beef, Comté 24, caramelized onions, cornichon and fries with mayonnaise

# SIDES 55

Fries and Bearnaise - Seasonal salad - Seasonal potato

# DESSERTS

**Lemon tart 90**

**2 Profiteroles 90**

Vanilla ice cream and chocolate sauce

**Crème Brûlée 90**

**Affogato 90**

Vanilla ice cream and espresso

**Comté 24 and Morbier 90**

Compot and crips bread

# AFTER DINNER DRINKS

**Espresso Martini 145**

Cocktail w. coffee liqueur, espresso and vodka

**The Post Stamp 140**

Our signature cocktail  
Cognac, Campari, vermouth  
and Maraschino

**Old Fashioned 150**

Bourbon, Angostura and orange

# KIDS

**Cheeseburger 110**

Danish organic Beef, ketchup, fries and fries

**Fried plaice 110**

Fries and remoulade