



SEASONAL MENU

7 SERVINGS

The menu is a combination of sharing and individual servings

SNACKS

Croquette with truffle and Comté
Green asparagus, smoked cheese, magnolia and dill
Rillettes of pork shank

MENU

Beef Tartare

Danish organic beef, green peppercorn, tarragon and watercress

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 +295

Crème Brûlée

Rhubarb, lemon verbena & crumble

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

Charcuterie 135

Jambon de Bayonne, salami and rillettes

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 Cod 200

Carrots, brown butter and ramson

French Free Range 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

Vol-Au-Vent 200

White asparagus, parsillade, morrels, chervil and sauce nage

Cheese Burger 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

Rhubarb, lemon verbena and crumble

Affogato 90

Vanilla ice cream and espresso

Comté 24 and Morbier 90

Compot and crisps 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