



# SEASONAL MENU

## 7 SERVINGS

The menu is a combination of sharing and individual serverings

### SNACKS

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

### MENU

#### Beef tatare

Danish organic beef, green peppercorn, tarragon and watercress

#### Caramelized onion tart

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

#### Baked cod

Green asparagus, peas, ramsons and browned butter sauce

or

#### Australian ribeye

Fries and bearnaise +295

#### Crème Brûlée

Rhubarb, lemon verbena and 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 A.D Coutelas

### French-75 125

Gin, lemon, sugar and champagne

### Paloma 115

Tequila, lime, grapefruit

### Vermouth Tonic 100

## OYSTERS AND SNACKS

### Poésie no3 oysters, 1 pcs. 30

Lemon and mignonette

### Gillardeau no4 oysters, 1 pcs. 45

Lemon and mignonette

### Olives 45

### Nuts 45

### Anchovies from Cantabria 105

### Croquettes, 3 pcs. 90

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, melasse and rocket

## MAINS

### **Steak frites – 250g. 350**

Australian Ribeye, bearnaise, fries and salad

### **Baked cod 200**

Green asparagus, peas, ramsons and browned butter sauce

### **Grilled Danish Freerange Chicken**

Broccolini, green tomatoes and sauce charcuterie with smoked marrow

### **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

### **Grilled White Asparagus**

Hollandaise, ryeb read crumble and chervil

## SIDES 55

Fries and Bearnaise - Seasonal salad

Seasonal potato – Seasonal greens

## DESSERTS

**Lemon tart 90**

**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 crisps bread

## AFTER DINNER DRINKS

**Espresso Martini 145**

Cocktail w. coffee liqueur, espresso and vodka

**The Post Stamp 140** Our

signature cocktail with 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

**Vanilla ice cream with chocolate sauce 55**