



SUMMER MENU

3 Servings including 2 glasses of wine & water

MENU

Tomato salad

Smoked cheese, strawberries and bronze fennel

Baked cod

Green asparagus, grilled baby gem and browned butter sauce

Strawberry Velvet

White chocolate ganache

The menu including wine & water: 500

Just the menu: 300

1 piece of baguette with butter: 20

Coffee and petit four: 90

The menu must be chosen by the entire table.

We reserve the right to make changes to the menu.

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

Baby Kys no5 oysters, 1 pc. 30

Lemon and mignonette

Gillardeau no4 oysters, 1 pc. 45

Lemon and mignonette

Nuts 45

Olives 45

Anchovies from Cantabria 105

Aioli, lemon and baguette

Croquettes, 3 pcs. 90

Ham and blue cornflower

Croquettes, 3 pcs. 90

Truffle and Comté

1 pc. Baguette and butter 35

STARTERS

Danish organic beef tartare 110

Danish organic beef, green peppercorn, tarragon and watercress

Caramelized onion tart 100

Puff pastry, caramelized onion and 48% creme fraiche

Crudo mackerel 110

Gooseberry and monk's cress

Tomato salad 90

Smoked cheese, strawberries and bronze fennel

MAINS

Steak frites – 250g. 350

Australian Ribeye, bearnaise, fries and salad

Baked cod 220

Green asparagus, grilled romaine lettuce and browned butter sauce

Half grilled baby chicken 240

Peas, morels and sauce charcuterie

Schnitzel from pork neck 250

Potato salad, radishes and browned butter sauce with lemon

Moules Frites 200

Blue mussels from Limfjord steamed in white wine with cream and herbs, served with pommes frites and aioli

Grilled White Asparagus

Hollandaise, rye bread crumble and chervil

SIDES

Pommes frites and mayo 45 - Seasonal salad 55

Seasonal potato 55 - Seasonal greens 65

DESSERTS

Chocolate mousse with summer berries 75

Profiteroles 85

Vanilla ice cream and chocolate sauce

Crème Brûlée 90

Rhubarb, lemon verbena and browned butter crumble.

Affogato 75

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

Vanilla ice cream with chocolate sauce 55