

BRASSERIE POST

MENU

2 snacks and 3 courses chef's choice

375

3 glasses of wine and water 350

The menu needs to be chosen by the entire table

OYESTERS AND SNACKS

Baby Kys oysters 1 pcs. 30

Gillardeau no4 oysters, 1 pcs. 45

Olives 45

Nuts 45

Boquerones – grilled pepper – pickled baby peaches – baguette 105

Croquettes - Truffle – Comté 3 pcs. 90

Baguette and butter 1 pcs. 20

STARTERS

Beef tartare – green peppercorn – watercress 110

Caramelized onion tart – crème fraîche 48% 100

Crudo mackerel – Gooseberry – cucumber – nasturtium 110

Tomato salad – smoked cheese – strawberries – bronze fennel 90

MAINS

Steak frites – 250g. 350

Baked cod – carrots – New Zealand spinach – brown butter sauce 220

Grilled half baby chicken – grilled baby corn – chantarelles – sauce charcuterie 240

Schnitzel of pork neck – potato salad – radishes – brown butter sauce – lemon 250

Moules Frites 200

Grilled pointed cabbage – chantarelles – hazelnuts – parsley pure 180

SIDES

Fries and mayo 45 - Seasonal salad 55 - Seasonal potato 55 - Seasonal greens 65

DESSERTS AND CHEESE

Profiterole - Vanilla ice cream - chocolate sauce 85

Strawberry Velvet – white chocolate ganache 100

Affogato - Vanilla ice cream - espresso 75

Basque cheesecake with cherries 110

Chocolate cake – corn ice cream – berries 110

Comté 24 and Le Fine Fleur – crisp bread – compot 90

2 psc. Chocolate truffles 55

KIDS

Cheeseburger - Danish organic Beef – ketchup - fries 110

Fried plaice - fries – remoulade 110

Vanilla ice cream with chocolate sauce 55