

BRASSERIE POST

MENU

2 snacks and 3 courses chef's choice

375

With 3 glasses of wine and water

725

The menu needs to be chosen by the entire table

OYSTERS AND SNACKS

Baby Kys oysters 1 pcs. 30

Gillardeau no4 oysters, 1 pcs. 45

Olives 45

Nuts 45

Boquerones - grilled red peppers - pickled baby peaches - baguette 105

Fried fjord shrimp - lemon mayonnaise 55

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 - berries - bronze fennel 90

Please let us know if you have any food allergies or special dietary needs

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MAINS

Steak frites – 250g. 350

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

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

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

Moules Frites 200

Grilled pointed cabbage – chanterelles – hazelnuts – parsley pure 180

SIDES

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

KIDS

Cheeseburger - Danish organic beef – ketchup - fries 110

Fried plaice - fries – remoulade 110

Vanilla ice cream - chocolate sauce 55

DESSERTS AND CHEESE

Profiterole - vanilla ice cream - chocolate sauce 85

Strawberry velvet – white chocolate ganache 100

Affogato - vanilla ice cream - espresso 75

Basque cheesecake - figs 110

Chocolate cake – corn ice cream – berries 110

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

2 psc. Chocolate truffles 55

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