

Brasserie Post

LUNCH

SNACKS

Baby Kys no.5 oyster 1 pcs. 30

Gillardeau no.4 oyster 1 pcs 45

Nuts 45

Olives 45

Parma ham - dried duck breast - caramelized figs 90

Anchovies from Cantabria - aioli - lemon - baguette 105

Croquettes - Comté - truffle 3 pcs. 90

Baguette - butter 1 pcs. 20

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Fried plaice - remoulade - lemon 135

Skagen shrimp and soft-boiled egg - lemon mayonnaise - dill 135

Herring - herbs - yogurt - cherries 130

Potatoes - chives - roasted onions 110

Pork belly - onion pure - cabbage - raisins 140

Danish organic beef tartare - green peppercorn - tarragon - egg yolk 135

KIDS 0-13 year

Cheeseburger - Danish organic beef - salad - ketchup fries 110

Fried plaice - fries - remoulade 110

Vanilla ice cream - chocolate sauce 55

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

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COURSES

Chèvre Chaud - goat cheese - baked beetroot - mixed salad - croutons 145

Moules Frites with Aioli 200

Caramelized onion tart - crème fraîche 48% 100

Grilled croissant w. cheese, ham and mustard served with cornichons and salad 155

Danish organic beef tartare - green peppercorn - tarragon - watercress - fries 200

Cheeseburger - organic beef- caramelized onion mayonnaise - fries 200

DESSERT AND CHEESE

Basque Cheesecake - figs 95

Profiterole - vanilla ice cream - chocolate sauce 85

Blueberry velvet - white chocolate ganache 100

Affogato - vanilla ice cream - espresso 75

Comté 24 and Le Fine Fleur - compote - crisp bread 100

Chocolate truffles 2 pcs. 55

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