

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 – grapes 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 years

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 fraiche 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 - grapes 95

Profiterole - vanilla ice cream - chocolate sauce 85

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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