

BRASSERIE POST

CHRISTMAS AT POST

Croquettes truffle

Chicken liver parfait + Baguette and butter

Brill with parsley puré and oyster mayonnaise

Pearl onion tart with Creme fraiche

Duck breast, celeriac and chestnuts puré, cherries and red wine sauce

Almond praline mousse with cherries and rice icecream

575,-

Menu must be chosen by the whole table

OYSTERS AND SNACKS

Baby Kys oysters 1 pcs. 30

Gillardeau oysters, 1 pcs. 45

Olives 45

Nuts 45

Parma ham – dried duck breast – grapes 90

Anchovies from Cantabria – aioli – lemon – 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 fraiche 48% 100

Brill – oyster mayo – parsley - gooseberry 120

Baby lettuce – mushroom vinaigrette – walnuts – ‘Blå Kornblomst’ cheese foam 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 – mashed potatoes – cabbage – smoked brown butter sauce 220

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

Moules Frites 200

Grilled pointed cabbage – chanterelles – hazelnuts – parsley pure 180

SEASONAL SIDES

Fries and mayo 45 - Salad 55 - Potatoes 55 - Greens 65

KIDS 0-13 years

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

Affogato - vanilla ice cream - espresso 75

Basque cheesecake – poppy seed ice cream 110

Yoghurt Mousse – apple – cardamom – caramel – Pecan nut 110

Comté 24 and Cendree – crisp bread – compote 90

2 psc. Chocolate truffles 55

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