

Brasserie Post

LUNCH

Baby Kys no.5 oyster 1 pcs. 30

Gillardeau no.4 oyster 1 pcs 45

Nuts 45

Olives 45

Charcuterie - baguette 110

Anchovies from Cantabria - aioli - lemon - baguette 105

Croquettes - Comté - truffle 1 pcs. 30

Fries and mayo 45

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

Pork belly - onion pure - cabbage - raisins 140

Roastbeef - tartare sauce 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

Cesar Salad – grilled chicken – parmesan 145

Moules Frites – Aioli 195

Danish organic beef tartare - green peppercorn – tarragon – watercress 110

Caramelized onion tart – crème fraiche 48% 95

Cheeseburger – organic beef- caramelized onion mayonnaise - fries 195

DESSERT AND CHEESE

Basque Cheesecake – plums – poppy seed ice cream 95

Profiterole - vanilla ice cream - chocolate sauce 85

Affogato - vanilla ice cream – espresso 75

Chocolate truffles 2 pcs. 55

Comté 24 – Celle cendre – compote – crisp bread 90

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