

Brasserie Post

LUNCH

Roumegous oyster 1 pcs. 30

Gillardeau no.4 oyster 1 pcs 45

Nuts 45

Olives 45

Charcuterie - Parma ham - duck breast - pork rilette - baguette 110

Anchovies from Cantabria - aioli - lemon - baguette 105

Croquettes - Comté - truffle - 1 pcs. 30

Fries and mayo 45

Baguette - butter - 1 pcs. 25

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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

Roast beef - tartare sauce 135

Avocado and soft-boiled egg on Brioche w. lemon mayo and trout roes 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 mayo - tarragon - watercress 110

Caramelized onion tart - crème fraiche 48% 95

Cheeseburger - organic beef- caramelized onion mayonnaise - fries 195

Endive salade - Blood orange vinaigrette - 'Vesterhavs' cheese 95

DESSERT AND CHEESE

Basque Cheesecake - plums - poppy seed ice cream 95

Profiterole - vanilla ice cream - chocolate sauce 85

Affogato - vanilla ice cream - espresso 75

Comté 24 - Tilia Mundo - 'Blå Kornblomst'- compote - crisp bread 90

Chocolate truffles 2 pcs. 55

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