

BRASSERIE POST

SNACKS

Roumegous oysters 1 pcs. 30

Gillardeau oysters, 1 pcs. 45

Olives 45

Nuts 45

Croquettes - truffle - Comté 1 pcs. 30

Baguette - butter - 1 pcs. 25

STARTERS

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

Anchovies from Cantabria - aioli - lemon - baguette 105

Beef tartare - green peppercorn mayo - tarragon - watercress 110

Caramelized onion tart - crème fraiche 48% 95

Brill - oyster mayo - parsley - gooseberry 120

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

MAINS

Steak Frites – 250g. 350

Baked cod - mashed potatoes - cabbage - smoked brown butter sauce 245

Escalope of pork neck - parsley potatoes - radishes - beurre noisette sauce - lemon 235

Moules Frites 195

Baked & roasted celeriac - celeriac glaze - kale - sauce on caramelized buttermilk 180

DESSERTS AND CHEESE

Profiterole - vanilla ice cream - chocolate sauce 85

Affogato - vanilla ice cream - espresso 75

Basque cheesecake - plums - poppy seed ice cream 95

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

2 psc. Chocolate truffles 55

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