

Drinks

APERITIF & SPRITZ

DRY MARTINI

The purest expression of elegance and restraint
Gin · Dry Vermouth · Lemon Twist or Olive
110,-

NEGRONI

A timeless Italian aperitif with a
perfectly balanced bitterness
Gin · Campari · Red Vermouth
130,-

APEROL SPRITZ

Bright, bittersweet and gently sparkling.
Aperol · Prosecco · Soda
100,-

LONG DRINKS

GIN & TONIC

Clean, crisp and refreshing

Tanqueray, tonic, lime
100,-

Hendricks, tonic, cucumber, pepper
115,-

Monkey 47, tonic, grape
125,-

DARK & STORMY

Spiced, warming and full-bodied
Dark Rum · Ginger Beer · Lime
115,-

SPIRIT FREE

LUMIERE

Tropical, fresh and balanced
Pineapple juice · Ginger beer · Coconut sirup · Lime juice
95,-

BERRY NOIR

Bright, bitter & elegant
Black berry sirup · Grape fruit soda
Lemon juice · Cranberry juice
85,-

Food

MAINS

Caesar salad
gem, caesar dressing, parmesan & croutons
139,-
(add chicken 50,-)

Club sandwich
chicken supreme, lettuce, dressing, bacon,
& pickled red onion. Served with chips
175,-

French butter burger
buttermilk bun, beef, Gruyère cheese,
caramelized onions, maitre d'hôtel butter and aioli.
Served with pommes frites & mayo
195,-

Pasta a la vodka
tomato sauce, baked San Marzano tomatoes, pecorino
195,-
(add lobster tail + 400,-)

Steak au poivre
veal tenderloin from 'Himmerland' with pepper sauce
and pommes frites with dijonnaise
350,-
(add salad 59,-)

Suprêmes poulet aux morilles
chicken breast with morels, sauce supreme
and pommes puré
320,-
(add salad 59,-)

DESSERTS

Mousse au chocolat
with hazelnuts and olive oil
95,-

Pavlova
with rhubarb and crème Chantilly
115,-

Lemon sorbet
marzipan, white chocolate
75,-

French cheeses
with walnuts & crispbread
125,-