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## TO START OR SHARE

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### ESCARGOT <sup>Ⓛ</sup>

10,20

Escargots braised in garlic butter and farmer's bread

### MUSK PUMPKIN SOUP <sup>Ⓛ</sup> <sup>ⓐ</sup>

8,60

Velvety musk pumpkin soup, parsley foam, toasted pumpkin seeds and pumpkin oil

### TOAST SKAGEN <sup>Ⓛ</sup>

9,50 / 17,50

Hand-peeled shrimps, lemon mayonnaise, egg, salad sprouts and toasted farmer's bread

### BOUILLABAISSSE <sup>Ⓛ</sup> <sup>ⓐ</sup>

11,90 / 15,90

Fish of the season, mussels and shrimps in fish stock with tomato and saffron

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## SALADS

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### FARMER'S SALAD

13,50

Camembert crostini, lettuce, figs, tomato salsa, apple, cucumber, red onion and walnut vinaigrette

### CLASSIC CAESAR <sup>Ⓛ</sup>

10,70 / 14,70

Romaine lettuce, toasted organic brioche croutons, parmesan flakes and caesar dressing

**Add:** Hand-peeled shrimps 5,90  
Grilled chicken breast 5,90

KIDS (UNDER 13'S)  
PORTIONS ARE CHARGED  
AT HALF THE LIST PRICE

## SOMETHING SIMPLE

### BEYOND BURGER

18,20

100% vegetarian burger patty and vegan toppings: cheese, chimichurri mayonnaise, crisp lettuce, tomato and pickled onion. Served with French fries and chimichurri mayonnaise dip sauce

### CLUB SANDWICH <sup>Ⓛ</sup>

18,20

Our version of a classic: grilled chicken breast, country bread baked on stone, mayonnaise, avocado salsa, egg, crisp bacon, tomato and French fries

### CLASSIC BURGER <sup>Ⓛ</sup>

18,20

Grilled domestic Black Angus hamburger, organic brioche bun, the house dressing, mature cheddar and French fries

<b>Add:</b> bacon	<u>1,90</u>
blue cheese	<u>1,00</u>
extra burger patty	<u>4,00</u>

## MAIN COURSES

### GOAT CHEESE CHICKEN <sup>Ⓛ</sup> <sup>ⓐ</sup>

21,50

Grilled chicken breast with goat cheese, red wine sauce and sweet potato wedges

### BISTRO SCHNITZEL <sup>Ⓛ</sup>

17,90

Butter-fried pork schnitzel, caper mayonnaise, lemon, garden salad and French fries

### MUSHROOM PASTA <sup>Ⓛ</sup>

16,90

Tagliatelle, creamy wild mushroom sauce, rucola and parmesan

### SMOKED SALMON AND VEGETABLE PASTA <sup>Ⓛ</sup>

20,00

Tagliatelle, cold-smoked salmon, zucchini, fennels, spinach and lemon beurre blanc

### FISH AND CRAYFISH GRATIN <sup>Ⓛ</sup> <sup>ⓐ</sup>

23,00

Fish of the day with hollandaise gratin, crayfish tails and potatoes and lettuce with yoghurt dressing

### VEAL ENTRECOTE <sup>Ⓛ</sup> <sup>ⓐ</sup>

29,90

300 g veal entrecote, mushroom butter, dark tarragon sauce and fried mushrooms

### PEPPER STEAK 180 <sup>ⓐ</sup> <sup>Ⓛ</sup> <sup>ⓐ</sup>

36,50

Butter-fried tenderloin, pepper sauce with cognac, French fries and allioli

DID YOU KNOW,  
YOU CAN ORDER  
YOUR HAMBURGER WITH  
A GLUTEN-FREE BUN?

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## DESSERTS

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### FONDANT <sup>Ⓛ</sup>

9,40

Hot chocolate fondant with pistachio ice cream

### PARFAIT <sup>Ⓛ</sup> <sup>ⓐ</sup>

9,40

Cranberry parfait, strawberry cream cake, berries and caramel sauce

### TARTE TATIN

9,40

Classic French apple pie, caramel sauce and vanilla ice cream

### CLASSIC TRIFLE <sup>ⓐ</sup>

6,50

Light and fluffy chocolate mousse, mascarpone mousse, meringue, biscuit crumbs, strawberry and banana

### ICE CREAM & SORBET <sup>ⓐ</sup>

1 scoop 3,50

Vanilla

Chocolate

Strawberry

Raspberry sorbet

<b>Add:</b>	Chocolate sauce	<u>0,80</u>
	Strawberry compote	<u>0,80</u>
	Caramel sauce	<u>0,80</u>
	Nuts	<u>0,80</u>
	Meringue	<u>0,80</u>

WOULD YOU LIKE  
A CUP OF COFFEE?