

RESTAURANT L'øst

STARTERS

Lobster

trout roes – browned butter - herbs

86,-

Toast

comté – lardo – ham – truffle mayo

79,-

Shrimps

cauliflower – smoked cheese – herring roes – bitter frisée

82,-

Witch

smoked witch – ricotta cream – pickled onion

71,-

Danish Angus Tatar

angus – onion – mustard – potato chips – bitter frisée

95,-

RESTAURANT
L'øst

MAINS

Faroese Salmon Salad

lettuce – herb cream – croutons - pickles

150,-

Mushroom Risotto

parmesan - truffle – green oil - crunch

179,-

Danish Angus Tatar

Angus – onion – capers – mustard – bitter frisée – hand cut chips

169,-

L`østig Shooting Star

A Danish Classic

fish – shrimps – lobster – dill cream

189,-

L`østig Parisian Beef

A Danish Classic

beetroot – egg yolk confit – onion – capers - herbs

189,-

RESTAURANT
L'øst

Danish Angus Rib eye 350g

carrots – crushed potatoes – ramson – lemon – browned butter

Add on – bearnaise sauce 29,- pepper sauce 29,- red wine sauce 29,-

295,-

Danish Angus Tenderloin 180 g

carrots – crushed potatoes – ramson – lemon – browned butter

Add on – bearnaise sauce 29,- pepper sauce 29,- red wine sauce 29,-

285,-

Brioche Burger

200 g Danish Angus – lettuce – tomato compote – pickled red onion – bearnaise mayo – hand cut chips

Add on – bacon 16,- cheese 16,- onion rings 16,- jalapeños 16,-

169,-

RESTAURANT

L'øst

DESSERTS

Crème brûlée

caramel – crunch - acidity

69,-

Gateau Marcel

ice cream – apple - crunch

79,-

L'østig Ice Cream

chefs three picks of the season

60,-

CHEESE

varied selection of European cheeses - pickles - sweet – crunch

per item

28,-