

Paulée

Lunch

Snacks

- Salted almonds **65**
- Gordal olives & green peaches **65**
- Serrano ham with salted almonds **90**
- Charcuterie from Rævhede with cornichons **90**
- Burgundy snails, 6 pcs **90**

Starters

- Burrata with tomatoes, berries & grilled bread **125**
- Steamed mussels **115**
- Whole roasted lobster tail on grilled bread with lemon & mayonnaise **250**
- Tartare with salad, croutons & pickled red onions **125**
- Foie gras terrine with brioche & rhubarb chutney **195**
- Fried foie gras with beets, berries, breadcrumbs & gastrique **250**

Main Courses

- House omelet with Basquaise style vegetable compote **165**
- Steamed mussels with french fries & mayo **195**
- Plaice on the bone, roasted butter with lemon & potatoes **340**
- Croque Madame with comté cheese & smoked ham **185**
- Tartare with French fries & salad **185**
- Confit canette leg with fried potatoes, green salad & red wine sauce **225**
- Fried onglet with french fries, green salad & sauce bearnaise **245**
- Add-on seared foie gras 1 piece of 70 g **95***

Cheese / Desserts

- Comté 20+ months **95**
- Crème brûlée **95**
- Danish red berry porridge & vanilla ice cream **110**
- Petit fours **75**

*Please inform the staff about allergens
Card fees will be added to the bill when applicable*