

Paulée

Lunch

Snacks

- Salted almonds **65**
- Gordal olives & green peaches **65**
- Serrano ham with salted almonds **90**
- Charcuterie from Rævhede with cornichons **90**
- Escargots de Bourgogne, 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, endive & aromatic chutney **195**
- Fried foie gras with beets, berries, breadcrumbs & gastrique **250**

Mains

- House omelet with Basque style vegetable stew & salad **165**
- Steamed mussels with french fries & mayo **195**
- Fried halibut with Basque style vegetable stew, fennel & herbs **265**
- Tartare with French fries & salad **185**
- 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**
- Tarte Tatin with peach & vanilla ice cream **125**
- *15 minutes prep time*
- Petit fours **75**