

# Menu

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## Menu

Assorted snacks per person 125

Canapé per piece 30

Oysters per piece 45

## Soups

Potato and leek soup (v)

Mussel soup with herbs & saffron

Lobster soup with lobster soufflé

Chicken consommé with quail egg & dry sherry

Jerusalem artichoke soup with apple & horseradish (v)

French Onion soup (v)

## Cold starters

6 oysters natural

Fresh smoked salmon & herbal cream

Stirred salmon tartare with a herb salad & crispy puff pastry

Classic salad of danish lobster & toast Melba (\*)

leeks with vinaigrette (v)

Crab salad with apples & tarragon

Duck liver parfait with grapes & cognac

Pigeon pâté with apples & calvados

Tartare of beef with black pepper & tomato

## Warm starters

Salmon soufflé au Riesling

Turbot in puff pastry with spinach & lobster bisque (\*)

Pike soufflé with sauce Americaine

Deep fried scallops with rouille & crudités

Baked cod with coarse mustard & herbs

Norwegian lobster a la nage (\*)

Poached turbot in sauce Pinot Noir (\*)

Sole filet "walewska" (\*)

Mushroom risotto (v)

(When in season we also serve lumpfish roe, Baltic prawns & asparagus)

## Main courses

Rack of lamb with butter steamed beans and sauce Moutarde

Free-range chicken with morels & sauce Anjou

Fried duck a l'orange with figs & sauce Bigarade

Quail pie & sauce Perigord

Glazed sweetbread with herbs, truffle and Madeira sauce

Chateau Briand with truffle & sauce bordelaise

Beef tenderloin in ground coarse black pepper & glazed endive

Veal loin with mushrooms, apples & calvados

Veal tenderloin with glazed herbs and sauce bordelaise

Ratatouille (v)

(When in season we also serve lamb 16/5-15/7, venison, poultry/game 1/9-31/12)

## Cheese

Cheese selection

Truffle cheese with madeira jelly and toast Melba

Goat cheese gratin

Brie in puff pastry with a chive cream

## Dessert

Creme brûlée and ice cream

Glazed lemon pie & ice cream

Glazed pancakes with apple compote & calvados

Pear Belle-Helene

Profiteroles with vanilla ice cream and warm chocolate sauce

Crepes Grand Mariner

Chocolate terrine with figs in Armagnac

3 courses 595

4 courses 695

5 courses 675

\*market price