

## LES PLATS - MAINS

<b>MOULES FRITES À LA CRÈME NORMANDE</b>	219
Mussels steamed in French cider, shallots, garlic & parsley. Served in creamy sauce. Pommes frites & aioli	
<b>L'ESCALOPE DE SAUMON À L'OSEILLE</b>	269
Oven-baked salmon fillet served in a creamy sorrel sauce, cucumber & with new potatoes from France	
<b>TARTARE FRITES</b>	209
Tartare of hand cut Jersey beef. Served with tarragon mayo, cornichons, pickled & fried onions. Pommes frites & aioli	
<b>HAMBURGER À LA WILDER "Hommage à la France"</b>	209
Free range beef, comté cheese, ventrèche bacon, onion confit, sauerkraut, cornichons & sauce choron. Pommes frites & aioli	
<b>STEAK FRITES</b>	269
Fillet of beef served with salade verte, pommes frites & sauce bearnaise	
<b>VOL AU VENT D'ASPERGES VERTES (Vegetarien)</b>	249
Green asparagus & new peas served in creamy morel sauce & puff pastry	
<b>HAMBURGER VÉGÉTARIEN (Vegetarien)</b>	195
Panko fried celeriac, comté cheese, onion confit, sauerkraut, cornichons, sauce choron. Pommes frites & aioli	

### SUPPLEMENT

SALADE VERTE 39 | POMMES FRITES 59 | SAUCE BEARNAISE / CHORON 45  
FRESHLY BAKED SOURDOUGH BREAD WITH FRENCH BUTTER (per person) 29

## FROMAGE & DESSERTS

<b>FROMAGES FRANÇAIS</b>	99
2 French cheeses with supplement	
<b>FONDANT AU CHOCOLAT</b>	129
Warm chocolate cake with molten heart served with rhubarb compote & sorbet	
<b>CRÈME BRÛLÉE</b>	89
Classic with vanilla from Polynesia. (Add vanilla ice cream from Confectionery Copenhagen +35)	
<b>TARTE AU CITRON MERINGUÉE</b>	99
Lemon tart with meringue	
<b>3 PETIT FOURS</b>	65
Chocolates from Confectionery Copenhagen	
<b>GLACE (per scoop)</b>	35
Selection of ice cream from Confectionery Copenhagen	