

Promenaden

·1932·

AFTEN

SNACKS

MANDLER	45
OLIVEN	45
MANDLER & OLIVEN	75
PANISSE	95
<i>Nduja & citronmayo</i>	
ØSTERS	1 stk. 40 / 3 stk. 100
<i>Vinaigrette & citron</i>	
CHARCUTERI	115
<i>Syltet peber & brød</i>	
SALTET VAFFEL	125
<i>Pisket creme fraîche, løjrom & dildolie</i>	
FRITEREDE FJORDREJER	135
<i>Citronmayo</i>	

DESSERTER & OST

ETON MESS	115
<i>Rabarberkompot, rabarbersorbet, marengs & hvid chokolade</i>	
KOLDSKÅL	95
<i>Vanilje & kammerjunker</i>	
OST	2 stk. 95
<i>Sødt & sprødt</i>	

Forretter

STEGT KAMMUSLING	165
<i>Syltede stikkelsbær, ærter & dild blanquette</i>	
LAKSETATAR	135
<i>Citroncreme, endive & urter</i>	
OKSETATAR	135
<i>Dansk okse-inderlår med syltede sennepsfrø, karse & Vesterhavssost</i>	
"REJECOCKTAIL"	195
<i>Spicy rejesalat, syltede hvide asparges & salat</i>	
GRØNNE ASPARGES	145
<i>Sauce gribiche & løjrom</i>	
FRANSKE TOMATER	135
<i>Stracciatella & grillet brød</i>	

Hovedretter

SÆSONENS

STEGT KULMULE	295
<i>Grønne asparges, ærter & beurre blanc sauce med ørredrogn & purløg</i>	
STEGT PERLEHØNE	255
<i>Hvide asparges, salat løg, karotter & sauce supreme</i>	
TAVLERETTER	(DAGSPRIS)
<i>Spørg venligst din tjener</i>	

KLASSIKERE

MOULES FRITES	225
<i>Muslingesauce, fennikel, karotter & skalotteløg</i>	
STEAK AU POIRE	325
<i>Serveres med pommes frites & estragonmayo</i>	
SALADE NIÇOISE	225
<i>Grillet tun, kartofler, haricots verts, oliven & æg</i>	

SIDES

BAGTE LØG	115
<i>Sauce lait ribot & ramsløg</i>	
HARICOTS VERTS	65
<i>Cæsardressing</i>	
ENDIVE SALAT	75
<i>Dressing på blåskimmel, valnødder & vindruer</i>	
KARTOFFELSALAT	85
<i>Mormordressing, skalotteløg, purløg, agurk, radiser & ørredrogn</i>	
POMMES FRITES	75
<i>Estragonmayo</i>	

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EVENING

SNACKS

ALMONDS 45

OLIVES 45

ALMONDS & OLIVES 75

PANISSE 95

Nduja & citron mayo

OYSTERS 1 pc. 40 / 3 pcs. 100

Vinaigrette & lemon

CHARCUTERIE 115

Pickled peppers & bread

SALTED WAFFEL 125

Whipped cream, roe & dill oil

FRIED SHRIMPS 135

Lemon mayo

DESSERTS & CHEESE

ETON MESS 115

*Rhubarb compote, rhubarb sorbet, meringue
& white chocolate*

"KOLDSKÅL" 95

Vanilla & kammerjunker

CHEESE 2 pcs. 95

Jam & crackers

Starters

FRIED SCALLOP 165

Pickled gooseberries, peas & dill blanquette

SALMON TARTARE 135

Lemon creme, endive & herbs

BEEF TARTARE 135

*Danish beef steak made from topside,
pickled mustard seeds, cress & 'Vesterhavs'
cheese*

"REJECOCKTAIL" 195

*Spicy shrimp salad, pickled white asparagus
& lettuce*

GREEN ASPARAGUS 145

Sauce gribiche & roe

FRENCH TOMATOES 135

Stracciatella & grilled bread

Mains

SEASONAL

FRIED HAKE 295

*Green asparagus, peas & sauce beurre blanc
with trout roe & chives*

ROASTED GUINEA FOWL 255

*White asparagus, lettuce onion, carrots &
sauce supreme*

DAILY SPECIALS (DAILY PRICE)

Please ask your waiter

CLASSICS

MOULES FRITES 225

Mussel sauce, fennel, carrots & shallots

STEAK AU POIRE 325

Ribeye, pepper sauce, fries & tarragon mayo

SALADE NIÇOISE 225

*Grilled tuna, potatoes, haricots verts, olives
& eggs*

SIDES

BAKED ONIONS 115

Sauce lait ribot & ramson

HARICOTS VERTS 65

Caesar dressing

ENDIVE SALAD 75

Blue cheese, walnuts & grapes

POTATO SALAD 85

*'Mormordressing', shallots, chives, cucum-
ber, radishes & trout roe*

POMMES FRITES 75

Tarragon mayo