



## Lunch

### Cold/Lukewarm courses

Smoked salmon – Celery – Fennel – Noilly Prat -----	145,-
Caesar salad – Romaine – Chicken – Parmesan -----	145,-
Salad Chevre Chaud – Fresh Lettuce – Mustard Vinaigrette -----	145,-
Stirred tartar – Salad – Fries -----	225,-
White Asparagus – Shrimp – Hollandaise -----	225,-

### Warm courses

“Pariser bøf” – Beef patty – Beets – horseradish – Capers – Onion – Pickles – Egg yolk -----	195,-
“Stjernes kud” – Plaice fillets – Hand-peeled shrimps – Red dressing – White asparagus – Trout roe – Lemon -----	225,-
Cheeseburger – Brioche – Salad – Tomato – pickles – Onion – Natural meat – Mustard – Ketchup – Mayo – Fries -----	165,-

### Open sandwiches

Fish fillet – Hand-peeled shrimps – Beurre blanc – Chives – Onion – Dill -----	145,-
“Kartoffelmad” – Potato – Onion – Malt – Karse – Mayo – Chives -----	85,-
Eggs & hand-peeled shrimps – Lemon – Mayo – Dill -----	125,-
Roastbeef – Horseradish – Cucumber – Onion – Pickles – Mayo -----	98,-
Chicken salad – Potato – Celery – Mushrooms – Onion -----	98,-

