

CAFÉ CUVÉE

SNACKS

Almonds	45 kr
Olives	55 kr
Chips, bleekroe, sourcream	135 kr
Oysters	35 kr/st
Caviar spoon/refill	95 kr/85 kr
Tapenade, crispbread	65 kr
Jerusalem Artichoke with Trufflemayo	95 kr

CUVÉEDISHES

Have a few and share!

We recommend 5 dishes for a party of two

Potatoes, comté, trufflemayo	120 kr
Farmers Pate, gherkins, dijon	135 kr
Snails, ramson butter, crisp	135 kr
Tarte Flambée	145 kr
White Asparagus, beurre blanc, trout roe, kavring	175 kr
Beets, goat cheese, licorice, blood orange, hazelnuts	155 kr
Salmontartar, misomayo, tempuracrisp, soya, ginger	155 kr
Vealtartar, stracciatella, katsuobushi, parmesan	155 kr
Langoustine, celeriac, hazelnuts, browned butter	175 kr
Pike Perch, green asparagus, beurre blanc, radish	185 kr
Burrata, pear, fennel, walnuts, pickled lemon	155 kr
Duck, rapeseed shoots, Jerusalem artichoke puré	175 kr
Beef, Bearnaise, haricots verts	195 kr

À PART

French fries	45 kr
Béarnaise	40 kr
Trufflemayonnaise	30 kr
Sallad vert	45 kr

CURED MEATS

Etagé, two floors of cured meats and sides	265 kr
Cured ham	85 kr
Truffle salami	70 kr
Mortadella	70 kr

CHEESE

Comté	55 kr
Brillat savarin	55 kr
Selles sur cher	45 kr
Verre gourmand	
Pineau de Charentes & three cheeses	255 kr

DESSERT

Café gourmand	165 kr
Crème brûlée	110 kr
Chocolate cake, lime, salt	
Lemon and thyme ice cream	125 kr
Sorbet	65 kr
Chocolate truffle	40 kr

If you have any
allergies please inform
us!

