

LA MAISON



Meny 17. Mai

Nykokte grønne asparges med sauce gribiche og gressløk

Freshly boiled green asparagus with sauce gribiche and chive

(Su, E, Mo)

Lysing med røkt smørsaus, petit pois, reker, egg og urtepoteter

Hake with smoked butter sauce, garden peas, prawns, egg and herb potatoes

(F, Sm, Fl, M, S, Su, E)

Entrecôte med pommes frites, sauce béarnaise og brokkolini

Rib eye steak with french fries, sauce béarnaise and broccolini

(E, Sm)

Vellagrede franske oster

Selection of matured french cheese

(M, H)

Crème Brûlée

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(M, Fl, E)

ELLER

"Vacherin" Røde bær med marengs, vaniljeis, sorbet og crème chantilly

Red berries with meringue, vanilla ice cream, sherbet and whipped cream

(E, Fl)

Priser:

2 retter 595,-

3 retter 695,-

4 retter 795,-

5 retter 895,-

(S) skaldyr/shellfish (B) bløtdyr/molluscs (F) fisk/fish (E) egg (So) soya (M) melk/milk (Sm) smør/butter (Fl) fløte/cream
(H) hvete/wheat (Ha) havre/oat (Sa) sesam/sesame (W) valnøtter/walnuts (By) bygg/barley (A) hasselnøtter/hazelnuts
(P) pistasjnøtter/pistachios (Se) selleri/celery (Mo) sennep/mustard (Su) sulfitt/sulphite (Ma) mandel/almond