



Starter:

One oyster / 39 :-

Six oysters / 210 :-

Twelve oysters / 370 :-

Served with shallot vinaigrette

Garlic bread & aioli -

/ 69 :-

Chèvre -

honey, roasted beets

& walnuts

/ 125 :-

Gratinated onion soup -

/ 135 :-

Escargot -

served with

garlic butter & bread

/ 165 :-

Tartares:

Steak tartare –

served with dijonnaise, capers, beetroot, horseradish, and cornichons
(mix it yourself!)

Seared Asian-style tartare –

served with horseradish, carrot salad & root vegetable crisps

/ a small tartare 127 :-

/ a large tartare 239 :-

(large tartare is served with fries)

Main course:

Ratatouille -

Stew of zucchini, eggplant, onion,
bell pepper & tomato
served with aligot

/ 185 :-

Lamb sausage -

Grilled, green beans, pickled red onion,
dijonnaise & bacon crumble
served with aligot

/ 198 :-

Pork Bourguignon -

Pork collar, carrot, onion, pearl onions,
mushrooms & bacon served with potato purée

/ 219 :-

Fish gratin -

Catch of the day, duchess potatoes
shellfish sauce & shrimp

/ 269 :-

Sea bass -

Whole-baked, served with bell pepper,
zucchini & crushed potatoes

/ 285 :-

(subject to availability)

Duck -

Duck leg confit served with
ratatouille & aligot

/ 298 :-

Steak Bon –

sirloin steak with Bon's béarnaise & fries.
(cooked medium)

Note! Free refills on fries & béarnaise

/ 189 :-

Beef tenderloin Provençale -

served with crushed potatoes, haricots verts, red wine sauce
& garlic butter

/ 659 :-

(Ps. This is a dish for two people.)

Mussels -

Moules marinière –

blue mussels, white wine, shellfish stock,
garlic & cream

/ 198 :-

Moules frites –

Moules marinière with fries & aioli
or garlic bread & aioli

/ 249 kr

Dessert:

Chocolate truffle -

/ 49 :-

Sorbet -

Flavor of the evening

/ 62 :-

(...with 2 cl liqueur

/ 122 :-)

Small lemon tart -

served with vanilla cream

/ 65 :-

Parfait -

chef's choice of flavor

served with a crisp wafer

/ 89 :-

Crème brûlée -

/ 95 :-