

Escargots a la Bourguignonne

Gratinated snails in parsley & garlic butter (M,L,GL,G) kr. 175

Brie & Mushrooms

Chanterelles, porcini, aroma mushrooms and Brie on grilled bread (G,L,GL,SU) kr. 170

Charcuterie

Cured ham & sausages, olives, grissini and potato chips (GL) kr. 225

Bresaola

Cured thinly sliced beef with tarragon alioli, pine nuts & parmesan (GL,L,E,G) kr. 170

Rillettes pur Canard

Duck rillettes, grilled bread, cornichons and dijon mustard (E,G,GL) kr. 175

Chevre chaud

Salad with grilled chèvre, walnuts, pomegranate and honey (L,GL,N) Starter kr. 170/ Main kr. 210

Steak Tartare

Classical tartare served with pommes frites, anchovy alioli and salad (E,G,L,GL) kr. 255

Gratin au Mont D'Or & Charcuterie

Gratinated Mont D'Or, cured ham, sausages, cornichons and bread (L,G,SU,GL) kr. 490

Reblochon Fondue

Reblochon and Gruyere, potatoes, cured ham and cornichons (L,G,SU,GL) kr. 265 Can be served as a vegetarian dish.

Gratin au Camembert & Charcuterie

Gratinated Camembert, Charcuterie and bread (garlic, lactose, sulfite, gluten) kr. 390

Can also be served as a vegetarian dish.

Moules Frites

Mussels steamed in white wine, pommes frites, grilled bread and chili alioli (M,GL,S,G,E) kr. 265

Moules Roquefort

Mussels steamed in white wine and tossed in Roquefort. Grilled bread (M,L,G,GL,S) kr. 265

Chorizo Moules

Mussels in cream with chorizo. Served with grilled bread and pommes frites (M,G,L,SU,GL) kr. 270

Ostebutikkens Bouillabaisse

Delicious fish and shellfish soup. Today's catch, mussels, shrimps (M,S,L,G,GL,SU,) kr. 295

Grillet Entrecôte

260 grams grilled Entrecôte with pommes frites and salad kr. 390

Can be topped with Roquefort or Brie de Meaux for +kr 55. Chili alioli for + kr45 (L,E,G)

Parmentier de Canard

Confit duck under a lid of mashed potatoes with Gruyere. Gratinated in the oven. Salad on the side (L,G) kr 320

Boeuf Bourignon

French beef stew served with pommes frites (SU,G,SO) kr. 295

Ostekos

4 delicious unpasteurised, mature cheeses, the house marmelade, crackers, nuts, (L,GL,N) kr. 230

Desserts of the day kr. 155

(Allergens varies)

Glass of Champagne for dessert? Champagne Henriot Brut Souverain kr. 190

Most of the dishes can be changed to be glutenfree. Ask your waiter!

Allergenes: **G**arlic, **L**actose, **GL**uten, **M**olluscs, **S**hellfish, **SU**lfite, **N**uts, **MU**stard, **E**gg, **SO**y