

# LE DEUX

CAFÉ & RESTAURANT

DINNER

Monday - Sunday

16<sup>00</sup> - 21<sup>00</sup>

## SMALL SERVINGS

*We recommend 2-3 dishes per person and a couple of sides*

<b>Burratta (V)</b>	85
with San Marzano tomatoes, pesto, smoked almonds and pea sprouts	
<b>Fried broccoli</b>	75
with cheese sauce made from Gammel Knas	
<b>Tail hung smoked salmon</b>	95
with sour cream, pickled Chinese radish, root vegetable chips and cress	
<b>Steak tartare</b>	105
with coarse mustard, cognac, parsley and shallots. Served with pickled shallots, rye bread chips, vinegar powder, cress and tarragon mayonnaise	
<b>Fish 'n' chips</b>	89
with homemade remoulade and lemon	
<b>Homemade chicken nuggets</b>	75
with aioli and cress	
<b>Vegan meatballs</b>	75
with chili hummus and pea sprouts	

## LARGER SERVINGS

<b>Chevre chaud (V)</b>	135
with gratinated goat cheese on sourdough bread, salad, mustard vinaigrette, pear, dried cranberries and walnuts	
<b>Cesar salad</b>	135
with grilled guineafowl, romaine salad, croutons, dressing and parmesan	
<b>Moules frites</b>	135
with white wine, cream, thyme, shallots and fries	
<b>Fresh pasta tagliatelle with baked salmon</b>	155
with pesto, parmesan, pomegranate vinaigrette, fennel, red mizuna, San Marzano tomatoes and smoked almonds	
<b>Fresh spaghetti with king prawns and mussels</b>	155
with spicy tomato sauce made from San Marzano tomatoes, parsley, parmesan and pea sprouts	
<b>Vegan plate</b>	149
Teriyaki marinated edamame, roasted hokkaido with 7 spices, vegan meatballs with chili hummus, root vegetable chips and pea sprouts	

## SNACKS

<b>Olives (VE)</b>	35
<b>Smoked almonds (VE)</b>	35
<b>Chili hummus (VE)</b>	35
with homemade grissini	
<b>Root vegetable chips (VE)</b>	35
<b>Fried mini chorizo sausages</b>	35

## SIDES

<b>Salad (V)</b>	35
with French vinaigrette and chili chickpeas	
<b>Avocado (VE)</b>	35
with lime, sesame seeds and coriander	
<b>Pommes Anna (V)</b>	35
<b>Haricots verts (VE)</b>	35
with mustard dressing	
<b>Fried broccoli (V)</b>	35
with cheese sauce made from Gammel Knas	
<i>(vegan alternative available with nuts and gastrique)</i>	
<b>Roasted Hokkaido (VE)</b>	35
with 7 spices	
<b>Fries (VE)</b>	35

## HOMEMADE SAUCES

<b>Cheese sauce (V)</b>	20
made from Gammel Knas	
<b>Bearnaise (V)</b>	25
made from browned butter	
<b>Remoulade (V)</b>	20
<b>Ketchup (V)</b>	20
<i>(not homemade)</i>	
<b>Tarragon mayonnaise (V)</b>	20
<b>Chili mayonnaise</b>	20
<b>Mayonnaise</b>	20
<b>Aioli (V)</b>	20

(V) Vegetarian  
(VE) Vegan

**Allergenes** Please ask your waiter

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## MAIN COURSES

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*All main courses include two side dishes or sauces*

<b>Fried halibut</b> with clam sauce, pea sprouts, fennel, red mizuna and pomegranate vinaigrette	185
<b>Grilled ribeye</b> with garlic confit and crisp kale	245
<b>Burger</b> on brioche bun with beef, cheese, salad, tomato, pickled red onions, gherkin and chili mayonnaise	145
<b>Vegan burger (VE)</b> on brioche bun with chili hummus, vegan patty, salad, tomato, pickled red onions and pea sprouts	145

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## KID'S MENU *Served to children under the age of 12*

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<b>Burger</b> on brioche bun with beef, cheese, bacon, salad, tomato pickled red onions, pickle and ketchup. Served with fries and ketchup	79
<b>Fish 'n' Chips</b> with homemade remoulade	79
<b>Homemade chicken nuggets</b> with fries and ketchup	79
<b>Pasta (V)</b> with butter sauce and parmesan	79

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## DESSERTS

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*All desserts can be made gluten free*

<b>Gateau Marcel</b> with vanilla ice cream	75
<b>Crème Brûlée (V)</b> with lemon sorbet	75
<b>Two scoops of ice cream (V)</b> with cookie crumble	55
<b>Tomme de Savoie (V)</b> with nuts and gastrique	50

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