

LE DEUX

CAFÉ & RESTAURANT

LUNCH

Monday - Friday: 11^{am} - 16^{am}
Saturday - Sunday: 13^{am} - 16^{am}

"SMØRREBRØD"

Servered with toasted bread and whipped butter

Tail hung smoked salmon	79
with sour cream, pickled Chinese radish and cress	
Shrimps with soft boiled egg	79
with chives, pickled shallots and tarragon mayonnaise	
Butter fried fillet of plaice	79
with homemade remoulade	

SMALL SERVINGS

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

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

LARGER SERVINGS

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

SNACKS - 3 FOR 90

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

SIDES

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

HOMEMADE SAUCES

Cheese sauce (V)	20
made from Gammel Knas	
Bearnaise (V)	25
made from browned butter	
Remoulade (V)	20
Ketchup (V)	20
Tarragon mayonnaise (V)	20
Chili mayonnaise	20
Mayonnaise	20
Aioli (V)	20

(V) Vegetarian
(VE) Vegan

Allergenes Please ask your waiter

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MAIN COURSES

All main courses include two side dishes or sauces

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

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

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

DESSERTS

All desserts can be made gluten free

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