

LE DEUX

CAFÉ & RESTAURANT

"SMØRREBRØD" *Served from 11⁰⁰ - 16⁰⁰*

Servered with toasted bread and whipped butter

Tail hung smoked salmon with sour cream, radish and cress	85
Shrimps with soft boiled egg with cress, pickled shallots and tarragon mayonnaise	85
Butter fried fillet of plaice with homemade remoulade	85

SMALL SERVINGS

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

Peel-and-eat shrimps with lemon and aioli	89
Tail hung smoked salmon with sour cream, radish, vegetable chips and cress	89
Fish 'n' chips with homemade remoulade and lemon	89
Burratta (V) with tomatoes, pesto, smoked almonds and pea sprouts	89
Homemade chicken nuggets with aioli and cress	75
Steak tartare with coarse mustard, cognac, parsley and shallots. Served with pickled shallots, rye bread chips, vinegarpowder, cress and tarragon mayonnaise	109
Fried broccoli with cheese sauce made from Gammel Knas	75
Vegan meatballs with chili hummus and pea sprouts	75

LARGER SERVINGS

Chevre chaud (V) with gratinated goat cheese on sourdough bread, salad, mustard vinaigrette, pear, dried cranberries and walnuts	139
Caesar salad with grilled guineafowl, romaine salad, croutons, caesar dressing and parmesan	149
Moules frites with white wine, cream, thyme, shallots, fries and aioli	149
Fresh pasta tagliatelle with baked salmon with pesto, parmesan, pomegranate vinaigrette, fennel, red mizuna, San Marzano tomatoes and smoked almonds	159
Fresh linguine with king prawns and mussels with spicy tomato sauce made from San Marzano tomatoes, parsley, parmesan and pea sprouts	159
Vegan plate (VE) Edamame with salt and lemon, mizuna salad with fennel and pomegranat sauce, vegan meatballs with chili hummus, vegetable chips and pea sprouts	155

SNACKS - 3 FOR 90

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

SIDES

Salad (V) with French vinaigrette and chili chickpeas	35
Avocado (VE) with lime and sesame seeds	45
Potatoes, boiled (VE) with cress	35
Fried broccoli (V) with cheese sauce made from Gammel Knas <i>(vegan alternative available with nuts and gastrique)</i>	39
Fries (VE)	45

HOMEMADE SAUCES

Cheese sauce (V) made from Gammel Knas	20
Bearnaise (V) made from browned butter	25
Remoulade (V)	20
Ketchup (VE) <i>(not homemade)</i>	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

Plaice, meunière fried with browned butter, boiled potatoes with cress, grilled lemon and parsley	225
Grilled ribeye with garlic confit, crisp kale, fries and bearnaise	259
Burger on brioche bun with beef, cheese, salad, tomato, pickled red onions, gherkin and chili mayonnaise. Served with fries and chili mayonnaise	149
Vegan burger (VE) on brioche bun with chili hummus, vegan patty, salad, tomato, pickled red onions and pea sprouts. Served with fries and ketchup	149

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	95
Fish 'n' Chips with homemade remoulade	85
Homemade chicken nuggets with fries and ketchup	85
Pasta (V) with butter sauce and parmesan	79

DESSERTS *All desserts can be made gluten free*

Rhubarb trifle	75
Gateau Marcel with vanilla ice cream	85
Crème Brûlée (V) with lemon sorbet	79
Two scoops of ice cream (V) with cookie crumble	59
Tomme de Savoie (V) with nuts and gastrique	59
