

# LE DEUX

CAFÉ & RESTAURANT

## SMALL SERVINGS

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

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

## LARGER SERVINGS

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

## SNACKS

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

## SIDES

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

## HOMEMADE SAUCES

<b>Cheese sauce (V)</b> made from Gammel Knas	20
<b>Bearnaise (V)</b> made from browned butter	25
<b>Remoulade (V)</b>	20
<b>Ketchup (VE)</b> <i>(not homemade)</i>	20
<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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<b>Plaise, meunière fried</b> with browned butter, boiled potatoes with cress, grilled lemon and parsley	225
<b>Grilled ribeye</b> with garlic confit, crisp kale, fries and bearnaise	259
<b>Burger</b> on brioche bun with beef, cheese, salad, tomato, pickled red onions, gherkin and chili mayonnaise. Served with fries and chili mayonnaise	149
<b>Vegan burger (VE)</b> on brioche bun with chili hummus, vegan patty, salad, tomato, pickled red onions and pea sprouts. Served with fries and ketchup	149

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

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## DESSERTS *All desserts can be made gluten free*

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

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