

# Promenaden

·1932·

## AFTEN

### Combo

**CRUSTADE COMBO** ..... 195  
*2 crustader & et glas Champagne*

**ØSTERS COMBO** ..... 195  
*2 østers & et glas Champagne*

### SNACKS

**MANDLER** ..... 45

**OLIVEN** ..... 45

**MANDLER & OLIVEN** ..... 75

**CRUSTADER** ..... 2 stk. 95  
*Med rejesalat*

**CRUSTADER** ..... 2 stk. 95  
*Tatar & citronmayo*

**ØSTERS** ..... 1 stk. 40 / 3 stk. 100  
*Vinaigrette & citron*

**CALAMARI FRITTI** ..... 95  
*Citron mayo*

**TUN ORTIZ** ..... 145  
*Grillet brød & citron mayo*

### Forretter

**RIMMET KAMMUSLING** ..... 125  
*Tomater fra Rungis, tomat bouillon & basilikum*

**LAKSETATAR** ..... 135  
*Citroncreme, endive & urter*

**OKSETATAR** ..... 135  
*På dansk okse-inderlår med sennep, syltede stikkelsbær, rugbrødschips & karse*

**"REJECOCKTAIL"** ..... 195  
*Spicy reje salat, syltede hvide asparges & salat*

**GRØNNE ASPARGES** ..... 145  
*Sauce gribiche & løjrom*

**PATÉ EN CROUTE** ..... 145  
*Med sødt & sylt*

**KYLLINGELEVERMOUSSE** ..... 125  
*Syltede løg & grillet brød*

### DESSERTER & OST

**TARTE TARTIN** ..... 95  
*Vaniljeis*

**PROFITEROLES** ..... 95  
*Chokolade sauce & cremeaux*

**OST** ..... 2 stk. 95  
*Sødt & sprødt*

## Hovedretter

### SÆSONENS

**STEGT SLETHVAR** ..... 255  
*Forårsfrikassé på sæsonens grøntsager*

**STEGT PERLEHØNE** ..... 255  
*Hvide asparges, artiskokker, sauce suprême & ramsløg*

**TAVLERETTER** ..... (DAGSPRIS)  
*Spørg venligst din tjener*

### KLASSIKERE

**MOULES FRITES** ..... 225  
*Muslingesauce, fennikel, karotter & skalotteløg*

**STEAK AU POIRE** ..... 325  
*Serveres med pommes frites & estragon mayo*

**SALADE NIÇOISE** ..... 225  
*Grillet tun, kartofler, haricot verts, oliven & æg*

### SIDES

**KARTOFLER MED LØVSTIKKE** .... 55  
*Mayo & orredrogn*

**HARICOT VERTS** ..... 55  
*Bagna cauda*

**GRØN SALAT** ..... 45  
*Vinaigrette*

**POMMES FRITES** ..... 75  
*Estragon mayo*

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## EVENING

### Combo

**CRUSTADE COMBO** ..... 195  
*2 crustades & one glass of Champagne*

**OYSTERS COMBO** ..... 195  
*2 oysters & one glass of Champagne*

### SNACKS

**ALMONDS** ..... 45

**OLIVES** ..... 45

**ALMONDS & OLIVES** ..... 75

**CRUSTADES** ..... 2 pcs. 95  
*Shrimps, mayo & dill*

**CRUSTADES** ..... 2 pcs. 95  
*Beef tartare, mayo & herbs*

**OYSTERS** ..... 1 pc. 40 / 3 pcs. 100  
*Vinaigrette & lemon*

**CALAMARI FRITTI** ..... 95  
*Lemon mayo*

**TUNA ORTIZ** ..... 145  
*Grilled bread & lemon mayo*

### Starters

**CURED SCALLOPS** ..... 125  
*Tomatoes from Rungis, cold tomato bouillon & basil*

**SALMON TARTARE** ..... 135  
*Lemon creme, endive & herbs*

**BEEF TARTARE** ..... 135  
*Mustard, pickled goose berries, rye chips & cress*

**"SHRIMP COCKTAIL"** ..... 195  
*Spicy shrimp salad, pickled white asparagus & lettuce*

**GREEN ASPARAGUS** ..... 145  
*Sauce gribiche & roe*

**PATÉ EN CROUTE** ..... 145  
*Cornichons, tarragon mustard & grilled bread*

**CHICKEN LIVER MOUSSE** ..... 125  
*Pickled onions & toasted bread*

### DESSERTS & CHEESE

**TARTE TARTIN** ..... 95  
*Vanilla ice*

**PROFITEROLES** ..... 95  
*Chocolate & cremeux*

**CHEESE** ..... 2 pcs. 95  
*Jam & crackers*

### Mains

#### SEASONAL

**PAN-SEARED TURBOT** ..... 255  
*Spring fricassée with seasonal vegetables*

**SEARED GUINEA FOWL** ..... 255  
*White asparagus, artichokes, sauce suprême & wild garlic*

**DAILY SPECIALS** ..... (DAILY PRICE)  
*Please ask your waiter*

#### CLASSICS

**MOULES FRITES** ..... 225  
*Mussel sauce, fennel, carrots & shallots*

**STEAK AU POIVRE** ..... 325  
*Ribeye, pepper sauce, fries & tarragon mayo*

**SALADE NIÇOISE** ..... 225  
*Grilled tuna, potatoes, haricot verts, olives & eggs*

#### SIDES

**POTATOES** ..... 55  
*Lovage vinaigrette & trout roe*

**HARICOT VERTS** ..... 55  
*Bagna cauda*

**GREEN SALADS** ..... 45  
*Vinaigrette*

**POMMES FRITES** ..... 75  
*Tarragon mayo*