



JULEBOULE

petit

CARPACCIO DE CANARD

Thinly sliced lightly smoked duck with Comté, pickled shallots, Dijon mayonnaise, chives and croutons.

TOURNEDOS FLAMBÉ

Cognac-flambéed beef fillet with green pepper sauce, green beans and pommes Anna.

VEG.

FIGES ET BETTERAVES

Grilled figs and roasted beets. Served with salad frieze, hazelnuts and browned butter vinaigrette.

CHOU POINTU

Roasted pointed cabbage and fried goat cheese with spicy carrot cream, oyster slices and pickled pumpkin.

570 KR

Incl. a game of boules with a guide who gives tips, and adds a competitive spirit.