

ANNO 1902

SANS SOUCI

RESTAURANT
& VINBAR

SPØRG DIN TJENER ASK YOUR WAITER

Dagens hovedret 225,- Dish of the day
Dagens 4 retters 450,- 4-course menu of the day
4 retters inkl. vin 800,- 4-course incl. wine

SNACKS

SALTEDE NØDDER 50,-

OLIVEN 50,-

COPPA 95,-
Serveret med surdejsbrød

GOUGERES 85,-
Trøffel & ostecreme

ANDECROUQUETTES 85,-
Æble- & timianpure

ROSÉ REJER 3/6
Citron & aioli 85/150,-

ESCARGOTS À LA BOURGUIGNONNE 3/6
Hvidløg & persille 85/150,-

GILLARDEAU ØSTERS 3/6
Med vinaigrette 120/230,-

DÅSEMAD 115,-
Spørg efter udvalg

CAVIAR EN SURPRISE 365,-
Jomfruhummer & blinis

SNACKS

SALTED NUTS

OLIVES

COPPA
Served with sourdough bread

GOUGERES
Truffle & cheese cream

DUCK CROUQUETTES
Apple- & thyme puree

ROSÉ SHRIMP
Lemon & aioli

ESCARGOTS À LA BOURGUIGNONNE
Garlic & parsley

GILLARDEAU OYSTERS
With vinaigrette

TINNED FOOD
Ask about the selection

CAVIAR EN SURPRISE
Langoustine & blinis

ALLERGENER

*Spørg venligst tjeneren
for information*

FORRETTER

FOIE GRAS TERRINE Trøffel, kørvel & grillet brioche	225,-
TATAR AF OKSE Sennep, tomat, grøn salat & urter	175,-
SVAMPE À LA CREME Stegte svampe, parmesan & surdejsbrød	185,-
SOMMER VOL-AU-VENT Løg, morkler, aspagers, ærter & sauce blanquette	165,-
HVIDE ASPARGES & REJER Sauce beurre blanc, macadamianødder & urter	Dags- pris
STEGT KAMMUSLING Tomat, muslinger, citronverbena & kørvel	185,-

HOVEDRETTER

POISSON À LA MEUNIÈRE Kartoffel, sæson grønt & hollandaise	285,-
HUMMERHALE Spæde grøntsager & sauce nage	395,-
FARSERET VAGTEL Bønner, kirsebær, kantareller & kantarelsauce	385,-
RIBEYE Fritter, haricot vert & bearnaise	395,-

SIDES

SURDEJSBRØD FRA HART BAGERI & SMØR	15,-pp.
FRITTER MED DIJONNAISE	60,-
GRØN SALAT	60,-
HARICOT VERTS	60,-

DESSERT

PETIT FOURS	45,-
SANS SOUCI'S OSTEVOGN	40,- pr.
CITRUSMOUSSE MED JORDBÆR & JORDBÆRSORBET	125,-
FERSKEN & ABRİKOS TARTE TATIN MED HINDBÆR	125,-
CREME BRULEE MED RABARBERSORBET	125,-
VANILJEIS MED CAVIAR	125,-

STARTERS

FOIE GRAS TERRINE Truffle, aprikot, chervil & grilled brioche	
BEEF TARTARE Mustard, green salad, tomato & herbs	
MUSHROOMS À LA CREME Fried mushrooms, parmesan & sourdough bread	
SUMMER VOL-AU-VENT Onions, morrels, green peas & sauce blanquette	
WHITE ASPARAGUS & SHRIMP Sauce beurre blanc, macadamia nuts & herps	
FRIED SCALLOP Tomato, mussels, lemon verbena and chervil	

MAIN COURSES

POISSON À LA MEUNIÈRE Potatoes, seasons vegetables & hollandaise	
LOBSTER TAIL Seasons greens & sauce nage	
STUFFED QUAIL Beans, cherries, chanterelles & chanterelle sauce	
RIBEYE Fries, haricot vert & bearnaise	

SIDES

SOURDOUGH BREAD FROM HART BAKERY & BUTTER	
FRIES WITH DIJONNAISE	
GREEN SALAD	
HARICOT VERTS	

DESSERTS

PETIT FOURS	
SANS SOUCI'S CHEESE CART	
CITRUS MOUSSE WITH STRAWBERRIES	
PEACH & APRICOT TARTE TATIN WITH RASPBERRY	
CREME BRULEE WITH RHUBARB SORBET	
VANILLA ICE CREAM WITH CAVIAR	

