

BISTRO & BAR

♦ FRANZ ♦

SMALLER DISHES

BAKED AUTUMN BEETS

*Whipped goat cheese cream with grilled lemon, browned butter, roasted hazelnuts
rye bread crisp, honey & shiso cress*

FRANZ SKAGEN

*Toasted sourdough bread, vendace roe, shrimp, crayfish tails, horseradish, mayonnaise, lemon, dill
& rye crisp*

STEAK TARTARE

*Top sirloin, beetroot, capers, shallots, cornichons, Havgus 12, dijon mayonnaise, pommes alumettes
& cress*

Vegetarian with beetroot

MAIN COURSES

GRILLED ENTRECÔTE

*Grilled Swedish entrecôte, caramelised shallot butter, red wine reduction, thyme
sautéed autumn beans & pommes Anna*

BUTTER-FRIED COD LOIN

*Sparkling wine cream sauce, vendace roe, chives, sugar snap peas, fried Jerusalem artichoke
& buttered autumn potatoes*

CELERIAC

*Panko-breaded fried celeriac, roasted aioli, sautéed autumn beans
& crispy fries
Vegetarian*

DESSERTS

CRÈME BRÛLÉE

Bourbon vanilla & wild berries

3-course

695

Wine pairing

495