



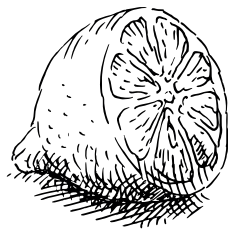
Lunch



Lunch

Les Flamm's

- “CLASSIC”125
Classic Flammkuechen with fromage blanc, bacon & onions
- “TRUITE FUMÉE”125
Flammkuechen with fromage blanc & smoked river trout
- FLAMM “CHÈVRE”125
Flammkuechen with goatscheese red onions & flower honey



Les Entrées

- HUÎTRES ATLANTIQUE “JOSÉPHINE”. . . 6 STK. 255 - 1 STK 55
Oysters. Mignonette with shallots & Pinot Noir vinegar
- “CAVIAR 1920 BAERII 10 ANS” AU CELERI285
“Caviar 1920 Baerii 10 years” with celeriac 30 g ...
- HOMARD EN CORALINE AU “GEWURZTRAMINER”335
Lobster in Coraline with Gewurztraminer
- TERRINE “MAISON”225
Terrine of rich duck liver Pinot Gris d’Alsace jelly
- “ESCALOPE” DE FOIE DE CANARD POÊLÉ AUX COINGS. .235
Roasted rich duck liver with quince & cured duck breast

Les Soupes

- VELOUTÉ DE TOPINAMBOURS ACIDULÉ ET BAERI CAVIAR .175
Creamy soup of Jerusalem artichokes with Baerii caviar

Les Plats

- TRUITE ”AUX AMANDES & CHOUX VERTS” 335
River trout with brussel sprouts, brown butter & smoked almonds
- SANDRE ET PEAU CROUSTILLANT 335
Baked pike perch with crisp skin, green cabbage & Riesling sauce
- FILET RÔTI & PFEFFER DE FAON335
Roasted loin & ragu of fallow deer with chestnuts & ceps
- TOURNEDOS “STRASBOURGEOISE”445
Filet of prime beef with oxtails & onions in Pinot Noir
- ESCALOPE DE CHOU FLEUR (VEG.)345
Confined cauliflower & mushrooms

Le Menu Signature Déjeuner “Alsace”

FOR THE ENTIRE TABLE

FLAMM “CHÈVRE”
*Flammkuechen with goatscheese,
red onions & flower honey*

OR

ESCARGOTS “À L’ANCIENNE”
EN COQUILLES . . . 6 STK.
Snails in their shells. Parsley & garlic

TRUITE ”AUX AMANDES & CHOUX BRUXELLES”
*River trout with brussel sprouts,
brown butter & smoked almonds*

“ASSIETTE” DE FROMAGE
Cheese platter 3 pcs with their garnishes

OR

“CREME BRÛLÉE AUX QUETSCH”
*Caramelized custard with plums in
Vieille Prune. Vanilla ice*

2 COURSES 305
3 COURSES 385

WINEMENU

... for the lunchmenu 3 glasses, incl. water 300





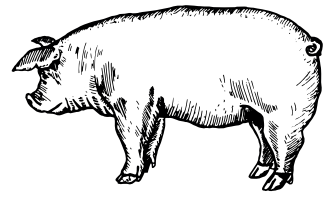
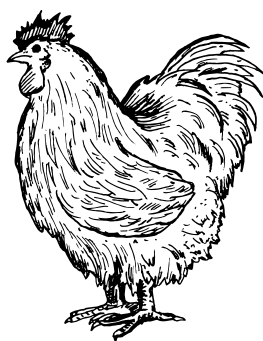
Restaurant l'Alsace

Since 1978, Restaurant l'Alsace in Pistolstræde has been a classic on Copenhagen's dining scene – offering authentic flavors from the French and Alsatian kitchens, based on the finest local ingredients and imported Alsatian specialties.

Founded by Franz Stockhammer and today run by his daughter Josephine together with chef Franck Dietrich from Alsace.

A cuisine rooted in heritage, character, and a love for both French and German culinary traditions.

In the cellar, the focus is on Alsatian Haute Cuisine, while the mezzanine offers a traditional Alsatian Winstub atmosphere – with wines by the glass, perfectly poured draft beer, lighter dishes, coffee, and cake.



Les Omelettes

OMELETTE PAYSANNE AU JAMBON FUMÉ175
Omelette with potatoes & smoked Alsatian ham. Green salad

OMELETTE AU CHAMPIGNONS DES BOIS.175
Omelette with potatoes & wild mushrooms. Green salad

OMELETTE AU HOMARD195
Omelette with potatoes & lobster. Green salad

Les Garnitures

SPÄTZLE POELÉE.45
Alsatian noodles, sauteed in butter

BAECKEOFFE DE LÉGUMES45
Potatoes, onions, carrots & leeks cooked in bouillon

POMMES PERSILLÉE45
New summer potatoes with butter & parsley

SALADE “MÉLANGÉE” VINAIGRETTE45
A mixed salad with vinaigrette

Les Desserts

“ASSIETTE” DE FROMAGE150
Cheese platter 5 pcs with their garnishes

“ALSACE’S” VACHERIN À LA CERISE125
Cherry parfait with crisp merengue, creme Chantilly & hazelnuts

“STREUSEL” AUX POMMES125
Appletarte with vanilla parfait, apple compote & applebrandy

“CREME BRÛLÉE AUX QUETSCH”.125
Caramilized custard & with plums in Vieille Prune. Vanilla ice

ALLERGENS

IF ANY ALLERGENS PLEASE ASK YOUR WAITER

WATER

MINERAL WATER WITH AND WITHOUT SPARKLING AD LIBITUM
PER PERSON 40

DEAR GUEST,

A FEE MAY APPLY WHEN PAYING WITH CORPORATE CARDS OR CARDS ISSUED OUTSIDE THE EU, IN ACCORDANCE WITH APPLICABLE LEGISLATION.

THE FEE DEPENDS ON THE CARD TYPE AND COUNTRY OF ORIGIN. THE FEE WILL BE DISPLAYED ON THE PAYMENT TERMINAL AT THE TIME OF PAYMENT.



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