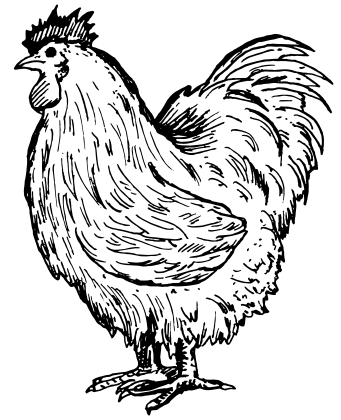




Lunch



Lunch



Les Flamm's

“CLASSIC”.....125
Classic Flammkuechen with fromage blanc, bacon & onions

“FORESTIERE”125
Flammkuechen with fromage blanc, mushrooms, bacon & onions

“LÉGUMES”125
Flammkuechen with summer vegetables, fromage blanc & herbs

Les Entrées

HUÎTRES ATLANTIQUE “JOSÉPHINE”. . . 6 STK. 255 - 1 STK 55
Oysters and Mignonette with shallots & Sylvaner vinegar

ESCARGOTS “À L'ANCIENNE” EN COQUILLES. . . . 6 STK. 150
Snails in theirs shells with butter, garlic & parsley

“MATELOTE” AU RIESLING D'ALSACE155
Creamy soup with sweetwater fish and dry Riesling

CUISSES DE GRENOUILLES “MARINIÈRE”165
Sauteed froglegs in sauce nage, with watercress

TERRINE “MAISON”225
Terrine of rich duck liver Pinot Gris d'Alsace jelly

“ESCALOPE” DE FOIE DE CANARD POÊLÉ235
Sauteed rich duck liver. Pickled cherries & dried duckbreast

HOMARD “GEWURZTRAMINER”325
With pickled rosehips & mayonnaise with mild black pepper

“CAVIAR 1920 BAERII 10 ANS” AUX CHOUX FLEUR285
“Caviar 1920 Baerii 10 years” with cauliflower 30 g ... good for 2

Les Poissons

TRUITE DE RIVIÈRE ”AUX AMANDES”355
River trout in brown butter vinaigrette with smoked almonds

SANDRE POÊLÉ CROUSTILLANT SUR LA PEAU375
Roasted pike perch. Spinach, wild mushrooms & Mustard sauce

Les Viandes

LE CHOUCROUTE “VOSGIENNE”325
Traditional Alsatian fermented cabbage with a selection of pork

“CHEVREUIL D'ÉTÉ”, FILET RÔTI & PFEFFER335
Roasted loin & ragu of roedeer with chestnut mustard & ceps

LE COQUELET AU RIESLING “FAÇON L 'ALSACE”395
Young rooster with mushrooms, spinach and rich duck liver

LE Tournedos “STRASBOURGEOISE”445
Fllet of prime Beef with oxtails & onions in Pinot Noir

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

Menu signature “Alsace”

SERVED TO THE WHOLE TABLE

CHOIX DE “FLAMM'S”
Choose your Flamm

TRUITE DE RIVIÈRE ”AUX AMANDES”
*Rlver trout in brown butter vinaigrette
with smoked almonds*

OR

LE COQUELET AU RIESLING “FAÇON L 'ALSACE”
*Young rooster with mushrooms,
spinach and rich duck liver*

“ASSIETTE” DE FROMAGE
Cheese platter 5 pcs with their garnish

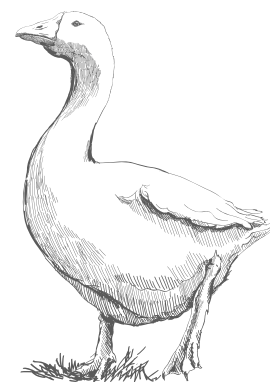
OR

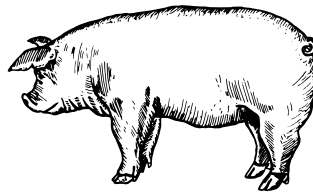
“CREME BRÛLÉE AUX QUETSCH”
*Caramilized custard & with plums
in Vieille Prune. Vanilla ice*

TWO COURSES 305

-

THREE COURSES 385





Plat du jour

DISH OF THE DAY.....325
PLEASE ASK YOUR WAITER

Plateau de fruits de mer & l'eau douce

SERVED TO THE WHOLE TABLE

“FLAMM” AU TRUITE FUMÉE

Flammkuechen with fromage blanc & smoked river trout

ESCARGOTS “À L'ANCIENNE” EN COQUILLES

Snails in theirs shells with butter, garlic & parsley

CUISSSES DE GRENOUILLES “MARINIÈRE”

Sauteed froglegs in sauce nage, with watercress

CRUDITÉES & CONDIMENTS

Raw vegetables & condiments

HUÎTRES ATLANTIQUE “JOSÉPHINE”

Oysters and Mignonette with shallots & Sylvaner vinegar

LANGOUSTINE “KRAUTSALAT CRÉMEUSE”

Langoustines with creamy choucroute salad

HOMARD “GEWURZTRAMINER”

With pickled rosehips & mayonnaise with mild black pepper

“CARPACCIO” DE SANDRE AUX AIL DES OURS

Pike perch carpaccio with trout roe and ramson

FOR MINIMUM 2 PERSONS 1650

AD TO THE THE FISH PLATTER 285

“CAVIAR 1920 BAERII 10 ANS” AUX CHOUX FLEUR

“CAVIAR 1920 BAERII 10 YEARS”

WITH CAULIFLOWER 30 G ... GOOD FOR 2

Les Garnitures

SPÄTZLE POELÉE.....45

Alstian noodles, sauteed in butter

BAECKEOFFE DE LÉGUMES45

Potatoes, onions, carrots and leeks cooked in bouillon

POMMES PERSILLÉE45

New summer potatoes with butter and parsley

ÉTUVÉE JARDINIÈRE45

Seasonal vegetables in a rich butter sauce

SALADE “MELANGE” VINAIGRETTE DE CHOUCROUTE . 45

A mixed salad with choucroute vinaigrette

Les Desserts

“ASSIETTE” DE FROMAGE150

Cheese platter 5 pcs with their garnish

KOUGELHOPF “FRAMBOISE”125

Vanilla parfait with sweet woodruff & warm raspberries

“STREUSEL À LA RHUBARBE”125

Rhubarb crumble & fromage blanc sorbet with rhubarb sirup

“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

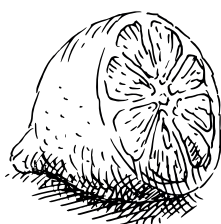
PER PERSON 40

DEAR GUEST,

DER TILÆGGES UDENLANDSKE KREDIT KORT HÅNDTERINGS
GEBYR PÅ DEN SAMLEDE REGNING

IF YOU PAY WITH NON-EUROPEAN CREDITCARD, THERE
PROBABLY WILL BE ADDED A CREDITCARD FEE TO YOUR BILL.

SORRY FOR ANY INCONVENIENCE.





NY ØSTERGADE 9,
1101 KØBENHAVN