



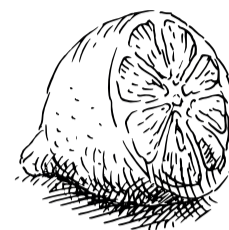
Lunch



Lunch

Les Flamm's

- "CLASSIC"125
Classic Flammkuechen with fromage blanc, bacon & onions
- "TRUITE FUMÉE"125
Flammkuechen with fromage blanc & smoked river trout
- "FORESTIÈRE"125
Flammkuechen with fromage blanc, mushrooms & pearl onions



Les Entrées

- HUITRES ATLANTIQUE "JOSÉPHINE" . . . 6 STK. 255 - 1 STK 55
Oysters. Mignonette with shallots & Pinot Noir vinegar
- "CAVIAR 1920 BAERII 10 ANS" AUX CELERI285
"Caviar 1920 Baerii 10 years" with celeriac 30 g ... good for 2
- HOMARD "GEWURZTRAMINER"325
Lobster with pickled rosehips & mild black pepper mayonnaise
- ESCARGOTS "À L'ANCIENNE" EN COQUILLES . . . 6 STK. 150
Snails in their shells. Parsley & garlic
- TERRINE "MAISON"225
Terrine of rich duck liver Pinot Gris d'Alsace jelly
- "ESCALOPE" DE FOIE DE CANARD POËLÉ AUX COINGS . .235
Roasted rich duck liver with quince & cured duck breast

Les Soup

- VELOUTÉ DE POTIRON AU HOMARD & TROMPETTES175
Pumpkin lobster soup with lobster and trumpet mushrooms

Les Poissons

- TRUITE "AUX AMANDES & CHOUX DE BRUXELLES"355
River trout with Brussel sprouts & smoked almonds
- SANDRE ET PEAU CROUSTILLANTE375
Pike perch, crisp skin, kale puré & mustard sauce

Les Viandes

- CHOUROUTE "VOSGIENNE"325
Traditional Alsatian fermented cabbage with a selection of pork
- FILET RÔTI & PFEFFER DE FAON335
Roasted loin & ragu of fallow deer with chestnuts & ceps
- LA FÊTE DU CANARD AU CHOU ROUGE345
*Roasted duck breast and duck sausage served with red cabbage
.... Add panfried duck lever - 75*
- TOURNEDOS "STRASBOURGEOISE"445
Filet of prime beef with oxtails & onions in Pinot Noir

Le Menu Signature Déjeuner "Alsace"

FOR THE ENTIRE TABLE

"FORESTIÈRE"
*Flammkuechen with fromage blanc,
mushrooms & perle onions*

TRUITE "AUX AMANDES
& CHOUX DE BRUXELLES"
River trout with Brussel sprouts & smoked almonds

ELLER

LA FÊTE DU CANARD AU CHOU ROUGE
*Roasted duck breast and duck sausage
served with red cabbage
.... As extra panfried duck liver - 75*

"ASSIETTE" DE FROMAGE
Cheese platter 3 pcs with their garnishes

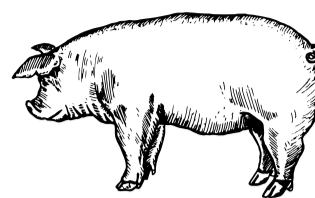
ELLER

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

2 COURSES 305

3 COURSES 385





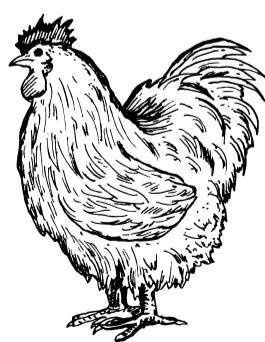
Restaurant l'Alsace

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

Les Legumes

ESCALOPE DE CHOU FLEUR345
Confined cauliflower. Caramelized cauliflower puré & mushrooms

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

"CHRISTSTOLLEN" D'ALSACE COMME UNE PAIN PERDU...125
Christmas bread as french toast with "glögg" sabayonne, cherries & cinnamon parfait

"STREUSEL" À LA MYRTILLE125
Blueberry crumble tarte with fromage blanc sorbet

"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.



NY ØSTERGADE 9,
1101 KØBENHAVN