



Dinner



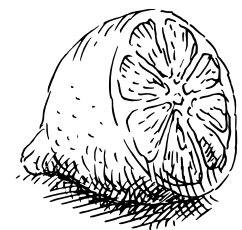
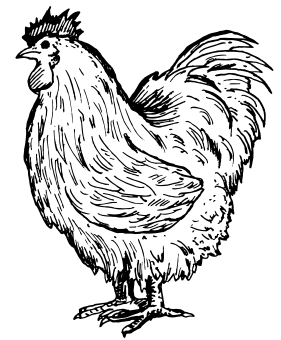
Dinner

Les Flamm's

FLAMM "CLASSIC"125
Classic Flammkuechen with fromage blanc, bacon & onions

FLAMM "TRUITE FUMÉE"125
Flammkuechen with fromage blanc & smoked river trout

FLAMM "CHÈVRE"125
Flammkuechen with goatscheese, pickled red onions & flower honey



Les Entrées

HUÎTRES ATLANTIQUE "JOSÉPHINE" . . . 6 STK. 255 - 1 STK 55
Oysters and Mignonette with shallots & Pinot Noir vinegar

"CAVIAR 1920 BAERII 10 ANS" AU CÉLERI285
"Caviar 1920 Baerii 10 years" with celeriac 30 g ...

HOMARD EN CORALINE AU "GEWURZTRAMINER"335
Hummer in Coraline with Gewürztraminer & salsifie

TERRINE "MAISON"225
Terrine of rich duck liver Muscat 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 BRUSSELLES"335
River trout with brussel sprout, 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

Alsace Winter Menu

FOR THE ENTIRE TABLE

FLAMM "CHÈVRE"
*Flammkuechen with goatscheese,
pickled red onions & flower honey*

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

SANDRE ET PEAU CROUSTILLANT
*Baked pike perch with crisp skin,
green cabbage & Riesling sauce*

"STREUSEL" AUX POMMES
*Appletarte with vanilla parfait,
apple compote & applebrandy*

4 COURSES
535,- PER PERSON

WINEMENU
... for the Wintermenu 5 glasses, incl. water 500



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.

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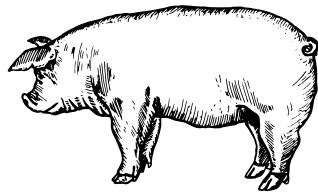
Founded by Franz Stockhammer and today run by his daughter Josephine together with chef Franck Dietrich from Alsace.

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

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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 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 garnish

“ALSACE’S” VACHERIN À LA CERISE..... 125
Cherry parfait with crisp merengue, creme Chantilly & hazelnuts

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

“CREME BRÛLÉE AUX QUETSCH”.....125
Caramelized 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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