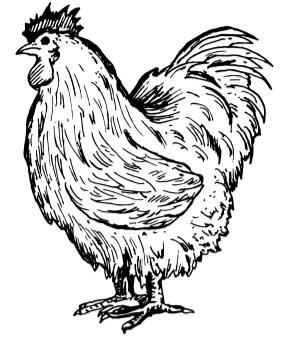


# Dinner



## Les Entrées

FLAMM "CLASSIC" .....125  
*Classic Flammkueche with fromage blanc, bacon & onions*

FLAMM "TRUITE FUMÉE" .....135  
*Flammkueche with fromage blanc & smoked trout*

FLAMM "CHÈVRE" .....125  
*Flammkueche with goat cheese, red onions & flower honey*

HUITRES ATLANTIQUE "JOSÉPHINE" . . . . 6 PCS 255 / 1 PC 55  
*Oysters with Mignonette of shallots & Pinot Noir vinegar*

TERRINE "MAISON" .....235  
*House terrine of fatty duck liver with Muscat d'Alsace jelly*

TARTARE DE BOEUF & CAVIAR .....275  
*Beef tartare with caviar on celeriac purée,  
smoked almonds, almond oil & lamb's lettuce*

## Les Plats

SAUMON SOUFFLÉ "AUBERGE D'ILL" .....325  
*Soufflé of salmon escalope, on spinach with Riesling sauce & fleuron*

SANDRE ET PEAU CROUSTILLANT. ....335  
*Baked pike perch with crisp skin, green cabbage & Riesling sauce*

CHOUCROUTE VOSGIENNE .....325  
*The best of pork, with fermented white cabbage & fried fatty duck liver*

TOURNEDOS "STRASBOURGEOISE" .....445  
*Beef fillet with oxtail & pearl onions in Pinot Noir*

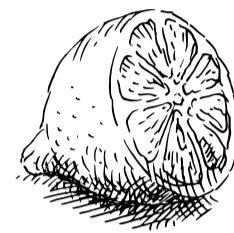
## Les Garnitures

SPÄTZLE POELÉE. ....45  
*Pan-fried Alsatian noodles*

POMMES ECRASÉE .....45  
*Crushed fried potatoes*

POMMES PERSILLÉE .....45  
*Boiled new potatoes with butter & parsley*

SALADE "MÉLANGÉE" VINAIGRETTE .....45  
*Mixed green salad with vinaigrette*



## Alsace Spring Menu

FOR THE ENTIRE TABLE

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

&

TERRINE "MAISON"  
*House terrine of fatty duck liver  
with Muscat d'Alsace jelly*

&

LE SAUMON SOUFFLÉ "AUBERGE D'ILL"  
*Soufflé of salmon escalope, on spinach  
with Riesling sauce & fleuron*

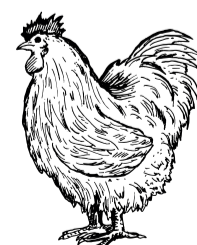
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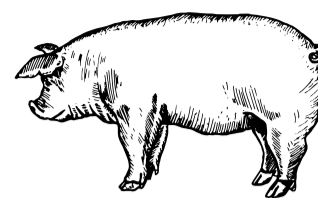
"STREUSSEL" A LA RHUBARBE  
ET SORBET AU RHUBARBE  
*Alsacian rhubarb crumble & rhubarb sorbet*

4 COURSES  
535,- PER PERSON

WINEMENU

... for the Wintermenu 4 glasses, incl. water 500





## Alsace's Asparagus Festival

ASPERGES AU NATURAL  
*Butter-steamed white asparagus*  
4 pcs 205

COMPLETE YOUR DISH WITH:

BIEBELES KÄSE 45

SAUCE MOUSSELINE 55

SAUCE MOUSSELINE WITH CAVIAR & TROUT ROE 95

SMOKED SALMON FROM NYBORG RØGERI 65

SMOKED HAM FROM SCHWARZWALD 65

LOBSTER FRIED WITH WILD GARLIC 105

FRIED FATTY DUCK LIVER 105

SAUTÉED SNAILS & MORELS 105

WE RECOMMEND 1 TO 2 SIDES  
PER ASPARAGUS PORTION



## Les Desserts

“ASSIETTE DE FROMAGE” .....150  
*Cheese platter 5 pcs with their garnish*

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

“STREUSEL” A LA RHUBARBE .....125  
*Pie with rhubarb & rhubarb sorbet*

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

## 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.

### 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.