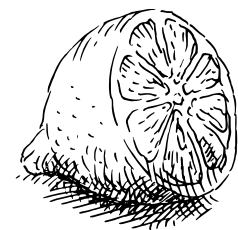
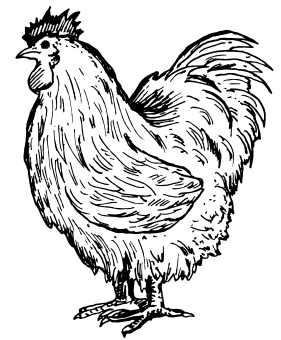




Dinner



Dinner



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 & perle onions

Les Entrées

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

“CAVIAR 1920 BAERII 10 ANS” AU CÉLERI285
“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. Butter with parsley & garlic

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 Soup

VELOUTÉ DE POTIRON AU HOMARD & TROMPETTES. . .175
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

CHOUCROUTE “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 ROUGE395
*Roasted duck breast and duck sausage served with red cabbage
.... As extra panfried duck liver - 75*

TOURNEDOS “STRASBOURGEOISE”445
Filet of prime beef with oxtails & onions in Pinot Noir

Alsace Christmas Menu

FOR THE ENTIRE TABLE

“FORESTIÈRE”
*Flammkuechen with fromage blanc,
mushrooms & perle onions*

VELOUTÉ DE POTIRON
AU HOMARD & TROMPETTES
*Pumpkin soup with lobster
and trumpet mushrooms*

SANDRE ET PEAU CROUSTILLANTE
*Pike perch, crisp skin,
kale puré & mustard sauce*

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

“CHRISTSTOLLEN” D’ALSACE
COMME UNE PAIN PERDU
*Christmas bread as french toast with “glögg”
sabayonne, cherries & cinnamon parfait*

5 COURSES 595,- PER PERSON



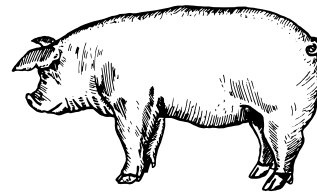
Restaurant l'Alsace

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 Legumes

ESCALOPE DE CHOU FLEUR AUX CHAMPIGNONS345
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 garnish

“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
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.



NY ØSTERGADE 9,
1101 KØBENHAVN