



Menu



English

Menu

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

HUÎTRES 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 & CAVIAR275
*Beef tartare with caviar on celeriac purée,
smoked almonds, almond oil & lamb’s lettuce*

Les Omelettes – Omelettes

ALL OMELETS ARE SERVED WITH SAUTÉED POTATOES INSIDE –
A TRADITIONAL ALSATIAN STYLE.

“FROMAGE”175
Farmer’s omelet with Comté & small salad

“JAMBON”175
Farmer’s omelet with smoked ham & small salad

“HOMARD”.195
Farmer’s omelet with butter-fried lobster & small salad

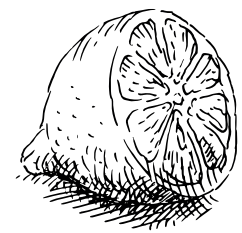
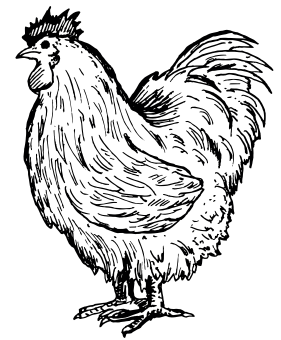
Potatoes in an omelet? Traditionally in rural Alsace, potatoes
were added to omelets, giving rise to the name “Farmer’s omelet” –
A rustic, simple, fulfilling omelet full of flavor.

Les Plats

SAUMON SOUFFLÉ “AUBERGE D’ILL”325
*Soufflé of salmon escalope, on summer greens
with Riesling sauce & fleuron*

CHOUCROUTE VOSGIENNE325
The best of pork, with fermented white cabbage & fried fatty duck liver

TOURNEDOS “STRASBOURGEOISE”445
Beef fillet with oxtail & pearl onions in Pinot Noir



Alsace Summer menu

FOR THE ENTIRE TABLE

HUÎTRES ATLANTIQUE “JOSÉPHINE” 6 PCS
*Oysters with Mignonette of shallots
& Pinot Noir vinegar*

OR

TERRINE “MAISON”
*House terrine of fatty duck liver
with Muscat d’Alsace jelly*

&

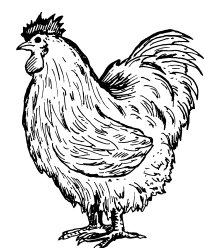
LE SAUMON SOUFFLÉ “AUBERGE D’ILL”
*Soufflé of salmon escalope, on summer greens
with Riesling sauce & fleuron*

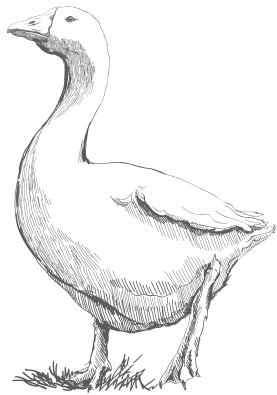
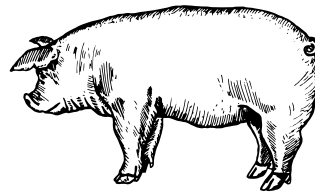
&

“STREUSSEL” A LA RHUBARBE
ET SORBET AU RHUBARBE
Alsacian rhubarb crumble & rhubarb sorbet

3 COURSES
450,- PER PERSON

WINEMENU
... for the Wintermenu 3 glasses, incl. water 400





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.



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

Les Desserts

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

“ALSACE’S” VACHERIN À LA FRAISE..... 125
Strawberry 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

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