Lunch at Rorys

12.00 - 16.30

LE BUFFET FRANÇAIS
12.00 -15.00

LE MENU
kan variere */ may vary*

Tarte flambee med svampe ventreche og comté
Tarte flambee with mushrooms ventreche and comté

Coq au vin

Rillette af røget makrel
Smoked mackerel rillette

Lufttørret skinke og smagfulde pølser
Air-dried ham and tasty sausages

Ostebrædt
Cheese

Cremet kartoffelsalat med grov dijon, cornichoner, persille, ristede skalotteløg & syltede svampe
Creamy potato salad with dijon, cornichon, parsley, roasted shallots & pickled mushrooms

Rustik grøn salat, syltede rødløg, sorte oliven & bagt græskar
Rustic green salad, pickled red onions, black olives & baked pumpkin

Udvalg af paté og terrine
Selection of paté and terrine

Baguette & "Moffebrød"

249

Pommes frites 45
French fries

Dip 20
Aioli eller mayonnaise
Aioli or mayonnaise

ØSTERS ROCKEFELLER
med spinat, ramsløg & gruyère
Oysters Rockefeller with spinach, ramson & gruyère
2 pcs 110

GILLARDEAU ØSTERS AU NATUREL
med mignonette, grillet citron & tabasco
Gillardeau Oysters au naturel with mignonette, grilled lemon & tabasco
3 pcs 155 / 6 pcs 300

ROSSINI BLACK LABEL CAVIAR 30 gr.
med ristet brioche, creme fraiche, rødløg & dild
Rossini Black Label Caviar 30 gr. with toasted brioche, sour cream, onion & dill
495

RORYS SVAMPETOAST
Smørristet Guillot brød med svampe a la creme, syltede bøgehatte & revet Gammel Knas ost
Rory's mushroom toast
Toasted Guillot bread with mushrooms a la creme, pickled beech hats & grated "Gammel Knas" cheese
179

RORY´S CHEESEBURGER
Serveres med pommes frites og aioli.
Rory´s Cheeseburger Served with french fries and aioli
215

RORY´S TARTAR
215
10 gr. Black Label Caviar 125

DESSERT

CRÈME BRÛLÉE
79

Alle priser er oplyst i DKK & inkl. moms
All prices are stated in DKK and incl. VAT

Spørg os om allergener /Ask us about allergens

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MOUSSERENDE/CHAMPAGNE

	GL / FL
NV Cremant de Limoux, FR	**95 /535**
NV Carte Blanche, Bernard Remy, Champagne, FR	**795**
NV Lacroix Dunesse, Champagne, FR	**1015**
Dom Perignon, Champagne, FR	**4400**

VIN BLANC

Vignerons du Narbonnais, Haut Flassac, Languedoc, FR	**90 /365**
La Petite Perriere, Guy Saget, Loire, FR	**115 /535**
Riesling, Hunawihr, Alsace, FR	**125 /565**
Crozes Hermitage Blanc, Domaine Colombier, FR	**650**
Chablis, Pascal Bouchard, Bourgogne, FR	**160 /750**
Sancerre, Caillottes, Vignoble Dauny, FR	**160 /750**
Meursault, "Le Limozin", Bader Mimeur, Bourgogne, FR	**1350**

VIN ROUGE

Emotion 1, Pays d´Oc, FR	**90 /365**
Altura 350, Domaine Peter Sichel, Vallée de Cucugnan , FR	**115 /535**
Cotes du Rhone, Laurent B, Brusset, FR	**130 /620**
Beaujolais, Morgon, G. Descombes, FR	**595**
Bourgogne Rouge, Domaine Faively, Bourgogne, FR	**160 /750**
Gevrey-Chambertin "Creux Brouillard", Pierre Naigeon, FR	**1295**

VIN ROSÉ

Nessa Organic Rosé IPG Méditerranée, Provence, FR	**125 /595**
Miraval, Côtes de Provence, FR	**780**

BIÈRE PRESSON

	25 CL / 40 CL
Carlsberg, DK	**49 / 79**
Tuborg Classic, DK	**49 / 79**
Grimbergen Double Ambreé, BE	**69 / 89**
Grimbergen Blond, BE	**69 / 89**
Kronenburg Blanc 1664, FR	**69 / 89**
IPA, DK	**69 / 89**

BIÈRE EN BOUTEILLE

Erdinger, GER 50 cl	**79**
Non alcoholic beer	fra/from **45**

SANS ALCOOL

Sodavand /*Soda* 25 cl	**39**
Red Bull reg/sugarfree	**45**
Thoreau, filtreret vand/*filtered water* pr. person	**25**