

FIGARO

LUNCH SPECIALS

served until 15:30

the rest of the menu is served all day

Open Faced Sandwiches / Smørrebrød:

Selection Plate 3 smaller pieces: Skagen Toast, Hen Salad, Panfried Fish Filet.....	225
Skagen Toast North Sea handpeeled shrimps, mayonnaise, dill, toasted bread.....	155
Hen Salad chicken, mushrooms, celeriac, herbs, crispy chicken skin, toasted bread.....	125
Curried Herring herring from Hirtshals, egg, capers, red onions, rye bread.....	95
Shrimps & Egg lemon mayonnaise, dill, rye bread.....	115
Panfried Fish Filet remoulade, lemon, rye bread.....	125
Panfried Fish Filet with North Sea Shrimps mayonnaise, lemon, dill, rye bread.....	150
Fish Plate salmon tartare, Skagen salad & bacalao w. toasted sourdough bread.....	225

OYSTERS

Served with vinaigrette & lemon

3 / 6 / 12 pieces

La Coutanvillaise 100 / 200 / 400
Antilope 135 / 270 / 540
Gillardeau Speciales 145 / 290 / 580

Oyster Tasting:

One of each - 125

Two of each - 250

Four of each - 500

SEAFOOD PLATTER

served from 17.00

Oysters, langoustines, crab claws, shrimps

Served cooled
w. bread, mayonnaise, cocktail sauce,
vinaigrette & french fries

425 per person

Add 1/2 lobster
+225 per person

Add 30 g. Rossini Baerii Caviar
+325

FIGARO'S FAMILY STYLE MENU

Must be ordered by the entire table

First Serving

Salmon Tartare citrus marinated, fresh herbs, trout roe

Skagen Toast North Sea handpeeled shrimps, mayonnaise, dill

Bacalao cod fish, olive oil, lemon

Served with green salad and sourdough bread

Second Serving

Tagliata di Manzo grilled beef filet, rocket, tomatoes, parmesan, balsamic glaze

Fried Cod Fish a la Fish'n'Chips

Semidried Tomatoes & Burrata tomatoes, burrata, pine nuts, olive oil

Served with french fries and tartar sauce

Dessert

Chocolate Mousse dark chocolate, poached pear, hazelnut crumble

495 DKK per person

STARTERS

Salmon Tartare citrus marinated, fresh herbs, trout roe, sourdough bread.....	135
Skagen Toast North Sea handpeeled shrimps, mayonnaise, dill, toasted sourdough bread...	155
Semidried Tomatoes & Burrata (V) tomatoes, burrata, pine nuts, olive oil.....	125
Bacalao cod fish, olive oil, lemon, toasted sourdough bread.....	125
Fish Soup white fish, tomatoes, leeks, onions, white wine.....	130
Langoustines garlic, parsley, lemon (small / large).....	200 / 400
Half Lobster served cooled, toasted bread, mayonnaise, grilled lemon.....	250
Caviar, Rossini Baerii, 30 g. blinis, sour cream, shallots.....	325

MAINS

SEAFOOD

Fish'n'Chips beerbattered cod fish, mushy peas, french fries, tartar sauce.....	199
Moules Frites blue mussels, cream, white wine, onions, garlic, herbs, french fries, aioli.....	225
Tagliolini ai Gamberoni pasta w. prawns, tomatoes, white wine, garlic, chili.....	235
Baked Salmon broccolini, small potatoes, blanquette sauce.....	255
Halibut oyster mushrooms, spinach, shallots, small potatoes, safran sauce.....	325
Whole Lobster served cooled, french fries, mayonnaise, grilled lemon.....	500

MEAT

Tagliata di Manzo grilled beef filet, rocket, tomatoes, parmesan, balsamic glaze, french fries..

VEGETARIAN

Garganelli al Pesto Genovese pasta w. basil pesto and green beans.....

DESSERTS

Chocolate Mousse dark chocolate, poached pear, hazelnut crumble.....	99
Pavlova crisp meringue, seasonal berries, lime-mascarpone cream.....	120
Sundae vanilla ice cream, hazelnuts, salted caramel sauce.....	89
Affogato vanilla ice cream, espresso.....	65

KIDS MENU

Mini: 1-5 years / Junior: 6-11 years

Mini / Junior

Fish'n'Chips beerbattered cod fish, mushy peas, french fries, tartar sauce.....	50 / 100
Pasta Bolognese	50 / 100
Panfried Fish Filet french fries, remoulade.....	50 / 100

Se venligst
den modsatte
side for menu
på dansk