

APÉRITIF

Aperol Spritz
Hendricks Gin & Fever Tree Tonic

PRIS 60,-

STARTERS (CHOOSE BETWEEN)

CONFIT PORKCHEST with apple/tomato compote, pickled onions, fresh apple and cress.

BUTTERFRIED LUMPFISH ON A BRIOCHE with smoked cheese creme, shrimps, cremefraiche and dill.

PRICE: 100,-

WINEMENU (CHOOSE BETWEEN)

STARTERS

Sydafrika - Chardonnay, Bellingham
New Zealand - Sauvignon Blanc, Limestone Valley

MAIN DISHES

Frankrig - Riesling, René Muré
Australien - Shiraz, Terra Barossa

DESSERTER

Frankrig - Vouvray, Varenfugt
Østrig - Eiswin, Riesling, Andert

**3 glass wine og 3 dishes
399/449,-**

CAFÉ FAUST

AFTEN DINNER

FRA KL. 18:00 - 21:30

CHEFS FAVORITES

MAIN DISH (CHOOSE BETWEEN)

STJERNESKUD A LA FAUST (tartelet). Voulevent, with fish velouté, shrimps, tomato, steamed fish, breaded fried fish and watercress.

BEEF TENDERLOIN with potato fondant, burned onion, roasted king trumpet mushroom, roasted onions and Madeira sauce.

BRAISED PORKSHANK med potato fondant, burned onions, roasted king trumpet mushroom, roasted onions and Madeira sauce.

PRICE: 150.- (BEEF TENDERLOIN + 40.-)

**Sunday - Thursday 3 dishes 270,-
Friday - Saturday 3 dishes 300,-**

BEERMENU (CHOOSE BETWEEN)

STARTERS

Kronenbourg Blanc 1664
Grimbergen Double

MAIN DISHES

Grimbergen Blonde
Jacobsen Brown Ale

DESSERTER

Brewmasters IPA
Carlsberg 1883

**3 beer og 3 dishes
399/449,-**

SNACKS & BOBLER

Saltede mandler | Pesto | Knækbrød samt
Mont Marcal Cava semi seco

PRIS 99,-

DESSERT (VÆLG IMELLEM)

TARTE TATIN A LA FAUST, caramelfromage, marinated apple crudite, tuilles, og bronze fennel.

FAUST SIGNATUR DESSERT: Elderflowersorbet, bobler og vodka shaken. Comes with homemade chocolate.

3 KINDS CHEESE with homemade compote and pickled nuts

PRICE: 100,-

AFTER DINNER COCKTAILS

Cosmopolitan

Vodka, Cointreau, lime & tranebærjuice

DARK 'N' STORMY

Mørk rom, lime & gingerbeer.

White Russian

Vodka, Kahlua & mælk

**3 Cocktails
130,-**