

CAPÉRITIF

Aperol Spritz
Hendricks Gin & Fever Tree Tonic

PRICE 60,-

STARTERS (CHOOSE BETWEEN)

CREAMY FISH SOUP with backed white fish, fennel and herbs in vinaigrette

SPANISH SERRANO HAM with marinated kale, pickled lingonberries, mushrooms mayonnaise and potato chips

PRICE 75,-

WINE MENU (CHOOSE BETWEEN)

STARTERS

New Zealand - Sauvignon Blanc, Limestone Valley
Frankrig - Chenin Blanc, Saumur

MAINS

Sydafrika - Chardonnay, Bellingham
Italien - Shiraz, Terra Barossa

DESSERTS

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

3 glasses of wine and 3 dishes
PRICE 399/449

CAFÉ FAUST

AFTEN DINNER

FRA KL. 18:00 - 21:30

THE CHEFS FAVORITES

MAINS (CHOOSE BETWEEN)

HAKE FILET with lightly smoked potatoes and Jerusalem artichoke, sautéed brussel sprouts and pernod sauce

TENDERLION with lightly smoked potatoes and Jerusalem artichoke, powerful sauce, glazed carrots, chips and chervil

PRIS 199,-

Sunday til Thursday 3 dishes 269 ,-
Friday til Saturday 3 dishes 299 ,-

BEER MENU (CHOOSE BETWEEN)

STARTERS

Kronenbourg Blanc 1664
Grimbergen Double

MAINS

Grimbergen Blonde
Jacobsen Brown Ale

DESSERTS

Brewmasters IPA
Carlsberg 1883

3 beers and 3 dishes
PRIS 399/449,

SNACKS & BOUBBLES

Salted Almonds | Pesto | Crispbread
Mont Marcal Cava Semi Seco

PRICE 99,-

DESSERT (CHOOSE BETWEEN)

VANILLA PANNACOTTA with mangué gelé, exotic fruit and burned white chocolate

FAUST SIGNATUR DESSERT: Elderflower sorbet, bobbles and vodka. Served with chocolate.

3 KINDS OF CHEESES with homemade compote and pickled nuts.

PRIS 75,-

AFTER DINNER COCKTAILS

Cosmopolitan

Vodka, Cointreau, lime & cranberry juice

DARK 'N' STORMY

Dark rum, lime & gingerbeer.

White Russian

Vodka, Kahlua & milk

3 stk.
PRIS 130,-