

sebastopol

ŒUFS DE LOMPE

100/200 gram roe of lump, blinis, crème fraîche, red onion
marked price
(ask your waiter)

PLAT DU JOUR

TODAYS SPECIAL
monday- tuesday- wednesday-thursday-sunday
including 1 beer or soda

100,-

FORMULE

STARTER & MAIN DISH

190,-

STARTER & MAIN DISH & DESSERT

240,-

CAFÉ

cafe dishes

SALADE AU CHÈVRE CHAUD

salad, croûtons gratinated with goats cheese

120

SALADE AU POULET

chicken, bacon, potatoes, avocado, salad

120

SANDWICH AU POULET

chicken, bacon, pommes frites

120

HAMBURGER AU BŒUF ET BACON

Sebastopols hamburger, cheese, bacon, french fries

130

ENTRÉES

starters

GIGOT D'AGNEAU FUMÉ

smoked leg of lamb, apples, grapes

70

SOUPE A L'OIGNON GRATINÉ

onion soup with house smoked bacon, gratinated with gruyère

70

TERRINE DE FOIE GRAS

terrine of duck liver, quince compot, pickled cherries
(menu adds 40)

110

BRANDADE DE MORUE

classic cod - dish from Provence

70

LES FROMAGES

cheese

(for the menu you can choose 2 kinds of cheeses)

TÊTE DE MOINE

cowmilk cheese from Jura

30

MÜNSTER

red rind cheese from Alsace

30

FOURME D'AMBERT

blue mold cheese from Avergne

30

POLIGNY SAINT PIERRE

goats cheese from Indre

30

ASSIETTE DE FROMAGE

cheese plate

100

MENU DES ENFANTS

childrens menu

POITRINE DE POULET

chicken breast, salad, french fries

70

GLACE

hansens vanilla/raspberry ice cream

30

PLATS

main courses

JARRET D'AGNEAU

braised shank of lamb, celery puré, bacon, sauce

150

POITRINE DE POULET

breast of young chicken, black salsify, savoy cabbage

150

MOULES FRITES

blue mussels, white wine, herbs, pommes frites

150

POISSON DU JOUR

today's fish, apple, pure of jerusalem artichokes, tarragon fumé

150

ENTRECÔTE FRITES AU BÉARNAISE

vell matured, grilled danish sirloin filet, haricot verts, french fries, sauce bèarnaise
(menu adds 40)

190

DESSERTS

desserts

TARTE AU CITRON MERINGUÉE

lemon tarte, mareng

50

FONDANT AU CHOCOLAT

chocolate fondant, buckthorn puré, creme anglaise

50

CRÈME BRÛLÉE

classic crème brûlée

50

TARTE TATIN

classic french appletarte

50

Sebastopol, one of the oldest cafés on Nørrebro, opened the doors for the first time in October 1994. Ever since, Sebastopol has brought the french café atmosphere to the Danish people. Now the time has come, to bring the french Bistro culture to Copenhagen. Every day, we will serve original bistro dishes, and we will do it the right way! Efficient serving of great, tasteful dishes - likely followed by a delicious dessert, and a exquisite cup of coffee.

Bon appétit!

sebastopol

Our sirloin are matured, at our butcher, for at least 3 weeks. To bring the best taste forward, your steak is cooked and served with fat, wich you can cut away at the table