

LE PERR OPEN SANDWICHES

All days of the week from 11.00 - 15.00

Per person 1 pc. 89,- / 2 pcs. 155,-

Fried Plaice Fillet

Choose between: mayo or remoulade.

Grilled rye bread, plaice, prawns, caviar, lemon, fresh mixed salad and topped with dill.

Salmon & Avocado

Grilled rye bread, smoked salmon, avocado, fresh mixed salad, pesto and lemon.

Avocado & Fried Egg

Grilled rye bread, avocado, organic fried egg, fresh mixed salad and salted almonds.

Potato & Bacon

Grilled rye bread, potatoes, bacon, radishes, fresh mixed salad, chives and mayo.

Tunamousse & Crayfish Tails

Grilled rye bread with homemade tuna mousse, lemon, crayfish tails, fresh mixed salad and dill.

Chicken Salad & Bacon

Grilled rye bread with homemade chicken salad, bacon and fresh mixed salad.

SALADS

Served with bread and butter.

Le Perr's Cæsar Salad 169,-

Crispy chicken with lettuce, olives, cherry tomatoes, red onion, croutons, parmesan cheese and caesar dressing.

Goat Cheese Salad 169,-

Gratined organic goat cheese with fresh mixed salad, apples, cherry tomatoes, red onion, salted almonds and dill dressing.

Salmon & Shrimp Salad 175,-

Pan-fried salmon fillet with prawns, fresh mixed salad, cherry tomatoes, lemon, avocado, red onion, dill dressing and topped with dill.

NACHOS

Nachos Classic 119,-

Hot crispy tortilla chips with cheddar cheese au gratin, jalapenos, homemade guacamole, salsa and sour cream.

Nachos Chicken 145,-

Hot crispy tortilla chips with cheddar cheese au gratin, jalapenos, homemade guacamole, salsa and sour cream.

LE PERR BURGER

The bun is baked from organic sourdough smeared with tarragon mayo and served with coarse fries, chili mayo and garlic mayo.

All steaks are grilled on a lava stone grill.

Extra beef +49,- · Fried egg +15,- · Bacon +15,- · Cheese +15,-

Le Perr's Burger 175,-

200g Beef, fresh mixed salad, tomato, cucumber, red onion and homemade guacamole.

Le Perr's crispy chicken burger 175,-

Crispy chicken, fresh mixed salad, tomato, cucumber, red onion and homemade guacamole.

Bacon & Cheese Burger 175,-

200g Beef with cheddar cheese, bacon, fresh mixed salad, tomato, cucumber and red onion.

England Burger 175,-

200g Beef, fried egg, bacon, fresh mixed salad, tomato, cucumber and red onion.

SANDWICH

All sandwiches are served with coarse fries, chili mayo and garlic mayo

Le Perr's Club Sandwich 169,-

Crispy chicken, bacon, fresh mixed salad, tomato, cucumber, red onion and homemade curry dressing.

Spicy Mexicana Sandwich 179,-

Pan-fried marinated beef tenderloin strips & chicken strips with fresh mixed salad, mushrooms, peppers, tomatoes, cucumber, red onion, jalapenos, guacamole and tarragon mayo.

Vegetarian Sandwich 169,-

With fresh mozzarella cheese, avocado, tomato, cucumber, red onion, fresh mixed salad and pesto.

Tuna Mousse Sandwich 175,-

Homemade tuna mousse, avocado, red onion, fresh mixed salad, tomato, cucumber, lemon slices and tarragon mayo.

Smoked salmon sandwich 169,-

Smoked salmon with fresh mixed salad, red onion, tomato, cucumber, avocado, lemon slices, pesto and tarragon mayo.

CHILDRENS MENU

All children's menus come with coarse fries and dip.

REMEMBER DDK. 50,- EXTRA if the person is above 12 years.

Pasta Bolognese with meat sauce 89,-

Burger with mayonnaise / ketchup or remoulade 89,-

Fish fillet with mayonnaise / ketchup or remoulade 89,-

Chicken Dipper with mayonnaise / ketchup or remoulade 89,-

PASTA

All pasta dishes are made with fresh pasta and served with bread & butter

Pasta Macaroni 179,-

Served with beef tenderloin, mushrooms, truffle sauce, cream and parmesan cheese.

Pasta Macaroni Gorgonzola 179,-

Served with beef tenderloin, gorgonzola, mushrooms, cream and parmesan cheese.

Pappardelle Chicken 169,-

Served with chicken, cherry tomatoes, pesto, sweet sour chili, cream and parmesan cheese.

Pappardelle Bolognese 169,-

Served with homemade meat sauce, basil and topped with parmesan cheese.

Pappardelle Salmon 169,-

Served with salmon, garlic, chili, tomato sauce, basil, cream and topped with parmesan cheese.

APPETIZERS

Tatar 115,-

Stir-fried tartar with beef tenderloin, egg yolk, mustard, shallots, capers, tarragon, garlic mayo and homemade crispy potato chips.

White Wine-roasted Tiger Prawns 109,-

Served with tiger prawns, garlic, fresh mixed salad, sweet & sour chilli, salted almonds, lemon and bread.

Burrata 95,-

Classic creamy Italian burrata served with fresh cherry tomatoes, balsamic glaze, fresh basil and bread.

MAIN COURSES

Le Perr's Shooting Star 229,-

Deep-fried and steamed plaice fillet on country bread with smoked salmon, tomato, cucumber. Garnished with prawns, crayfish tails, caviar, asparagus, fresh mixed salad, red onion, lemon slices, thousand island dressing and topped with fresh herbs.

Parisian Steak 250g 209,-

Served on country bread with beetroot, pickles, capers, red onion, horseradish and pasteurized egg yolk.

Moules Frites 209,-

Steamed mussels in white wine, garlic and herbs. Served with coarse fries and garlic mayo.

Burritos by Le Perr 209,-

marinated minced beef or chicken

Tortilla bread with mushrooms, peppers, onions, cherry tomatoes, cheddar cheese, nachos, fresh mixed salad, homemade guacamole, sour cream, salsa and jalapenos.

MAIN COURSES

Served from 15.00

Grilled Salmon 269,-

Served with garnish, coarse fries and saffron sauce.

MEAT

Served from 15.00

All dishes are served with garnish, sauce & coarse fries

Ribeye 275g 325,-

Beef tenderloin 200g 295,-

Beef fillet 225g 269,-

PLANK

Served from 15.00

All dishes are served with homemade mashed potatoes, garnish & sauce

Plank of Beef Tenderloin 200g 295,-

Plank of Grilled Minced Beef 250g 229,-

Plank of Grilled Salmon 225g with saffron sauce 269,-

Plank of Grilled Beef Fillet 225g 269,-

SAUCE

Ekstra Sauce +35,-

Béarnaisesauce · Saffronsauce · Mushroomsauce · Peppersauce

SNACKS

Le Perr's Snack board 155,-

Served with organic western cheese, hummus, air-dried ham, salted almonds and marinated olives.

Olive 45,-

Salted almonds 49,-

Hummus 55,-

Coarse Fries 85,-

Served with a dip - choose between: chilli mayo / garlic mayo.

DESSERTS

Apple Pie with sour cream 79,-

Crème Brûlée with fresh berries 95,-

Cheese board 119,-

With 3 types of cheese, dried apricots, grapes, salted almonds.

Children's Ice Cream 65,-

2 scoops of vanilla ice cream with whipped cream and chocolate sauce.

WARM DRINKS

- Regular Coffee 30,-
Tea 30,-
Chai Latte 40,-
Choose between: Tiger Spice, Elephant Vanilla or Orca Spice. (sugar free)
Café Latte - small 40,- / large 50,-
Cappuccino 40,-
Cortado 35,-
Espresso / Double 25,- / 35,-
Irish Coffee 79,-
Hot Chocolate 49,-
with whipped cream or marshmallows.
Warm Lumumba 80,-
with cognac, hot chocolate and whipped cream.
Cognac 2cl. (Hennessy) 55,-
Baileys 2cl. 35,-
Espresso Shots 15,-
Coffee Syrup 10,-

COLD DRINKS

- Soda - small 25cl. 35,- - large 50cl. 55,-
Pepsi, Pepsi Max, Faxe Kondi, Faxe Kondi Free, Mirinda Orange Water, Miranda Lemon.
Iced Coffee choose between: caramel/hazelnut/vanilla 50,-
Iced Coffee Deluxe with vanilla ice cream, syrup, chocolate sauce and whipped cream 80,-
Smoothies - strawberry or mango 60,-
Ice Water with lemon (per person) 50cl. 20,-
Filtered Water 50cl. 33,-
Sparkling Water - ordinary / lemon - 27.5cl. 38,- 50 cl. 55,-
Organic Juice Elderflower / blackcurrant juice / ginger beer.
small 27cl. 38,- - large 50cl. 60,-

DRAFT BEER

- ECO. Royal Pilsner - small 30cl. 39,- - large 50cl. 60,-
ECO. Royal Classic - small 30cl. 45,- - large 50cl. 65,-
Newcastle Brown Ale - 50cl. 69,-
Fizzy Lime Fusion - 40cl. 69,-
Schlitz dark Mumme - 40cl. 69,-

SPECIAL BEER

- Heineken free - 33cl. (alcohol free) 45,-
Heineken - 33cl. 50,-
Sol - 33cl. 50,-
Edelweiss - 33cl. 55,-
Anarkist Brown Ale / Anarkist New England IPA - 50cl. 65,-
Lagunitas IPA - 35cl. 59,-
Piff Mango wheat beer - 33cl. 50,-

DRINKS/COCKTAILS

- Mojito 80,- - Espresso Martini 95,-
Strawberry Daquiri 80,- - White Russian 95,- - Dark `N` Stormy 95,-
Gin & Tonic 85,- - Vanilla Passion 85,-
Moscow Mule 85,- - Aperol Spritz 85,- - Gin Hass 85,-

SPARKLING WINE

- Proverbio, Prosecco DOC Extra Dry Organic & Vegan, Italy
The wine is very soft on the palate and offers refreshment acidity with plenty of fruity flavors such as apple, apricot and bananas.
1 gl. 69,- 1 bottle. 279,-

WHITEWINE

- Pemo, Pecorino, Abruzzo, Italy (HOUSES)
Dry and fruity wine with a nice fullness and notes of citrus and tropical fruits. The taste is mineral but a nice one acid balance and fresh pineapple, sage and a little bit of anise.
1 gl. 69,- 1 bottle. 269,-

- Elegance 43.74 Nord, Chardonnay, Pays d'Oc wine, France
Light and fresh organic white wine, semi-dry and slightly creamy with shades of peach, pineapple and vanilla.
1 gl. 85,- 1 bottle. 335,-

- Green Soul Riesling Organic BIO - Rheinhessen, Germany 2021
Fine fragrance nuances with flowers, crisp Granny Smith apples and yellow peaches. On the palette you are met by a fresh, life-giving acidity that beautifully balances the wine's natural residual sweetness.
1 bottle. 309,-

ROSÉ WINE

- Cap De Coste Rosé, Vin de Pays d'Oc, France
Fresh bouquet of freshly ground red pepper and currants. The taste is semi-dry, fresh and with a pleasant taste of red berries such as currants, strawberries and raspberries.
1 gl. 75,- 1 bottle. 285,-

REDWINE

- Torre del Barone, Primitivo, Puglia, Italy (HOUSES)
Warm bouquet of plum, a full, soft and fruity taste of plum, blackberry and nicely softened tannins.
1 gl. 69,- 1 bottle. 269,-

- Elegance 43.06 Nord, Pinot Noir, Vin de Pays d'Oc, France 2021
Elegant wine with a medium-bodied taste with notes of black cherries and a hint of leather, roasted coffee beans and blackcurrants.
1 gl. 85,- 1 bottle. 335,-

- Capitello, Valpolicella Ripasso, Veneto, Italy
Ripe, concentrated and wonderfully soft.
1 bottle. 389,-

PORTWINE

- Warre's, Royal Guard Gate, Douro, Portugal
Powerful taste of wild red berries in an elegant spicy alliance which is followed by a long and pleasant finish.
1 gl. 69,- 1 bottle. 565,-



Cafe le perr Food with passion

Open hours: monday - friday 11.00 - 22.00 · Weekend 10.00 - 22.00
www.cafeleperr.dk