MENU

FORRETTER & SNACKS

Cremet kartoffel/porresuppe 100,-
m. bacon, surdejsbolle og smør

Svamperisotto 145,-
m. hvidvin, parmesan og persille

Burrata 130,-
m. cherrytomater, semi-tørrede tomater, pesto, balsamico og ristet lyst brød

Tapas bræt 179,-
2 slags ost, Stracciatella, modnet dansk charcuteri, ølpølser, oliven og panerede rejer m. urtemayonnaise og syltede rødløg, saltmandler, rodfrugtschips, pesto, rugbrød, surdejsbolle og smør

Chicken tenders – 5 stk. 90,-
m. chilimayonnaise

Pommes frites m. mayonnaise .....lille/stor 45/60,-

Chunky fries .....lille/stor 55/80,-
m. trøffelolie, persille, parmesan og mayonnaise

Ølpanerede løgringe m. mayonnaise .....lille/stor 50/70,-

Cheese Nachos .....lille/stor 85/110,-
m. salsa, guacamole, crème fraiche og jalapeños

Cheese Nachos Supreme 135,-
m. kryddermarineret kylling, salsa, guacamole, crème fraiche og jalapeños

Hvidløgsbrød m. cheddar og mozzarella 55,-

FISK & SKALDYR

Lette retter – let frokost eller forret

Varmrøget laks.....130,-
Serveres kold m. syltede rødløg, ærtepuré og rugbrødsknas

Paneret rødspættefilet..... 130,-
m. rugbrød, urtemayonnaise, syltede rødløg og håndpillede rejer

Bakskuld .....1 stk. 110,-
m. rugbrød, citron og remoulade **2 stk. 150,-**

Hovedretter

Ovnbagt laks 279,-
m. spinat, grønne bønner, kartoffelmos og sauce beurre blanc

Røget laksesandwich 179,-
m. røget laksetatar, avocado, agurk, salatblade og pesto

Stjerneskud 219,-
m. to stegte rødspættefileter, håndpillede rejer og koldrøget laks.
Serveres på ristet brød m. slikasparges, kaviar, mayonnaise og rød dressing

HOVEDRETTER

Boeuf stroganoff af oksemørbrad 279,-
m. kartoffelmos og cremet sennepssauce

Oksefilet af Black Angus 300g 349,-
Hertil stegte svampe og bagte gulerødder, m. bagt rødløg, chunky fries og madagascar pebersauce

Pariserbøf 179,-
Hakkebøf på ristet brød m. rødbeder, pickles, løg, kapers, peberrod og rå æggeblomme

Steak tatar 179,-
Frisk groft hakket okseinderlår rørt m. Cognac, løg, kapers, cornichoner og Tabasco. Serveres m. rå æggeblomme, rodfrugtschips, ristet lyst brød, pommes frites og aioli

SALATER

Salat m. stegt kyllingebryst 179,-
m. salatblade, cherrytomater, avocado, bacon, croutoner, rugbrødschips, parmesan og Caesar dressing

Salat m. røget laks 179,-
m. panerede rejer, håndpillede rejer, avocado, cherrytomater, koldt 'smilende' æg, blandede salatblade, grønne bønner, pesto, hytteost m. citron, og rugbrødschips

BURGER OG SANDWICH*

Clubsandwich 179,-
m. kyllingebryst, bacon, ananas, tomat, rødløg, romainesalat og karrydressing. Serveres m. Pommes frites og mayonnaise

Steaksandwich 219,-
m. oksefilet, karamelliserede løg, urtemayonnaise, ølpanerede løgringe og salatblade. Serveres med pommes frites og mayonnaise

Blue cheese burger 189,-
m. hakkebøf, gorgonzola creme, bacon, ølpanerede løgringe, rødløg, romainesalat, chunky fries med trøffelolie, persille, parmesan og mayonnaise

Klassisk burger med bacon og ost 179,-
m. hakkebøf, bacon, cheddar, romainesalat, tomat, løg, syltede agurker, 1000 Øer dressing, pommes frites og mayonnaise

Crispy kyllingeburger 179,-
m. krydderpaneret kyllingefilet, urtemayonnaise, avocado, romainesalat, tomat, rødløg, pommes frites og mayonnaise

***Et vegansk alternativ!**
Burgerens hakkebøf eller kyllingebryst kan uden merbetaling erstattes af en vegansk plantebaseret 'bøf'. Den veganske bøf er ikke glutenfri.

DESSERTER

Ice cream sundae 75,-
m. rabarber coulis, makroner, hvid chokoladesauce og flødeskum

Chokolademousse 75,-
m. flødeskum og chokoladespåner

Lun æbletærte m. creme fraiche 70,-
- m. vaniljeis **95,-**

Varm 'cookies and ice cream' til 2 personer 100,-
Bagt 'cookie dough' med vaniljeis og chokoladesauce

BRUNCH - TIL 16.00

Brunch nr. 1 179,-
Croque monsieur, røgede danske brunchpølser, røræg og bacon, Årstidsost og vindruer, græsk yoghurt m. sirup og granola, og rugbrød og smør

Brunch nr. 2 179,-
Panerede rejer m. urtemayonnaise og syltede rødløg, avocado toast m. pocheret æg og bacon, ristet rugbrød m. laksemousse og røget laks, og chokolademousse m. flødeskum og chokoladespåner

Eggs Benedict eller Atlantic ..... 1 stk. 100,-
på ristet franskbrød m. stegt skinke eller røget laks, **2 stk. 140,-**
pocheret æg og sauce hollandaise

Æggekage 169,-
m. tomat, smørristet rugbrød, purløg og bacon

Ostemad..... 45,-
på franskbrød m. dijonsennep og rødløg

Information om indhold af allergene ingredienser i vores mad og drikkevarer kan fås ved henvendelse til personalet.

MENU

STARTERS & SNACKS

Creamy potato/leek soup **100,-**
with bacon, sourdough bun and butter

Mushroom risotto **145,-**
with white wine, Parmesan, and parsley

Burrata **130,-**
with cherry tomatoes, semi-dried tomatoes, Pesto, Balsamic vinegar and toasted bread

Tapas board **179,-**
2 cheeses, matured Danish charcuterie, stracciatella, beer sausages, olives and breaded prawns with herb mayonnaise and pickled red onion, salted almonds, with crisps, Pesto, sourdough bun, rye bread and butter

Chicken tenders – 5 pieces **90,-**
with chili mayonnaise

French fries with mayonnaise ..... **small/large** **45/60,-**

Chunky fries ..... **small/large** **55/80,-**
with truffle oil, parsley, Parmesan and mayonnaise

Beer battered onion rings with mayonnaise .... **small/large** **50/70,-**

Cheese Nachos ..... **small/large** **85/110,-**
with salsa, guacamole, crème fraiche and jalapeños

Cheese Nachos Supreme **135,-**
with marinated chicken, salsa, guacamole, crème fraiche and jalapeños

Garlic bread with Cheddar and Mozzarella **55,-**

SEAFOOD

Light courses – light lunch or starter

Hot-smoked salmon **130,-**
Served cold with pickled red onions, puree of peas and crunchy rye bread chips

Breaded fillet of plaice **130,-**
with rye bread, herb mayonnaise, pickled red onions and hand peeled prawns

'Bakskuld' – salted and smoked dab ..... **1 pc.** **110,-**
with rye bread, lemon and 'remoulade' **2 pc.** **150,-**

Main courses

Oven baked salmon **279,-**
with spinach, green beans, and mashed potatoes, served with a Sauce Beurre Blanc

Smoked salmon sandwich **179,-**
with smoked salmon tartare, avocado, cucumber, lettuce and Pesto

'Stjerneskud' **219,-**
with two fried fillets of breaded plaice, hand peeled prawns and smoked salmon. Served on toast with asparagus, caviar, mayonnaise and a red cocktail dressing

MAIN COURSES

Boeuf stroganoff with beef tenderloin **279,-**
Served with mashed potatoes and creamy mustard sauce

Steak of Black Angus 300g **349,-**
with Sautéed mushrooms and baked carrots, with baked red onion, chunky chips and Madagascar pepper sauce

'Pariserbøf' **179,-**
Beef patty on toast with beetroot, pickles, chopped onion, capers, horseradish and a raw egg yolk

Steak tartare **179,-**
Fresh coarsely chopped beef with Cognac, onions, capers, cornichons, and Tabasco. Served with a raw egg yolk, veg crisps, toasted bread, French fries and Aioli

SALADS

Smoked salmon salad **179,-**
with breaded prawns, hand peeled prawns, avocado, cherry tomatoes, cold egg, lettuce, haricot verts, Pesto, cottage cheese with lemon, and rye bread crisps

Salad of fried chicken breast **179,-**
with cherry tomatoes, lettuce, avocado, bacon, croutons, rye bread crisps, Parmesan and Caesar dressing

BURGERS AND SANDWICH*

Club sandwich **179,-**
with chicken breast, bacon, pineapple, tomato, red onion, Romaine, and curry dressing. Served with French fries and mayonnaise.

Steak sandwich **219,-**
Beef of Black Angus, caramelised onions, herb mayonnaise, beer battered onion rings and lettuce. Served with French fries and mayonnaise

Blue cheese burger **189,-**
with beef patty, creamed Gorgonzola, bacon, beer battered onion rings, red onion, Romaine, chunky chips with truffle oil, parsley, Parmesan and mayonnaise

Classic burger with bacon and cheese **179,-**
with a beef patty, bacon, Cheddar, Romaine, tomato, onions, pickled cucumbers, 1000 Island dressing, French fries and mayonnaise

Crispy chicken burger **179,-**
with seasoned breaded chicken fillet, herb mayonnaise, avocado, Romaine, tomato, onions, French fries and mayonnaise

***A vegan alternative**
The burgers beef patty or chicken breast can without surcharge be replaced by a vegan plant-based patty. The patty is not gluten free.

DESSERTS

Ice cream sundae **75,-**
with a rhubarb coulis, crushed macaroons, white chocolate sauce and whipped cream

Chocolate mousse **75,-**
with whipped cream and chocolate shavings

Warm apple pie with creme fraiche **70,-**
- with vanilla ice cream **95,-**

Warm cookies and ice cream for 2 people **100,-**
Baked cookie dough with vanilla ice cream and a chocolate sauce

BRUNCH - UNTIL 16.00

Brunch no. 1 ..... **179,-**
Croque monsieur, smoked Danish brunch sausages, scrambled eggs and bacon, Danish cheese and grapes, Greek yoghurt with sirup and Granola, and rye bread and butter

Brunch no. 2 ..... **179,-**
Breaded prawns with herb mayonnaise and pickled red onions, avocado toast with a poached egg and bacon, fried rye bread with smoked salmon and salmon mousse, and a chocolate mousse with whipped cream and chocolate shavings

Eggs Benedict or Atlantic ..... **1 pc.** **100,-**
on a toasted loaf with fried ham or smoked salmon, poached egg and Sauce Hollandaise **2 pc.** **140,-**

Country omelette **169,-**
with tomatoes, butter fried rye bread, chives and bacon

Danish cheese on bread **45,-**
with Dijon mustard and red onions

Information regarding allergens in our food and beverages can be acquired if you talk to our staff.