

MENU

FORRETTER & SNACKS

Burrata	120,-
m. cherrytomater, basilikum, balsamico og ristet lyst brød	
Tapas bræt	179,-
2 slags ost, Stracciatella, modnet dansk spegepølse, Serrano og oliven, panerede rejer m. urtemayonnaise og syltede rødløg, saltmandler, rodfrugtschips, pesto, rugbrød, surdejsbrød og smør	
Chicken tenders – 5 stk.	90,-
m. chilimayonnaise	
Chicken wings – 6 stk.	90,-
Kyllingevinger af dansk velfærdskylling marineret i koreansk barbecue dressing	
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

Moules frites	215,-
Dampede blåmuslinger m. hvidvin, hvidløg, persille og fløde. Hertil pommes frites og aioli	
Ovnbagt laks	279,-
Hertil pappardelle (pasta) m. porre og spinat i citron/flødesauce	
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 grillet romanesco m. hvidløgssmør, bagt rødløg, chunky fries og madagascarpøbesauce	
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. Crispy kylling	179,-
m. risnudler, salatblade, asiatisk agurkesalat, forårsløg, cherrytomater, jordnødder og koreansk barbecue dressing	
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*

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, ølpanerede løgringe, forårsløg, asiatisk agurkesalat, koreansk barbecue dressing, 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.

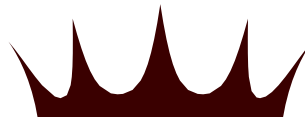
DESSERTER

Ice cream sundae	75,-
m. rabarber coulis, makroner, hvid chokoladesauce og flødeskum	
Jordbær panna cotta	70,-
m. saltkaramel og ristede hasselnødder	
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, rørag 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 jordbær panna cotta m. saltkaramel og ristede hasselnødder	
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 surdejsbrød m. dijonsennep og rødløg	

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



MENU

STARTERS & SNACKS

Burrata	120,-
with cherry tomatoes, Basil, Balsamic vinegar and toasted bread	
Tapas board	179,-
2 cheeses, matured Danish salami, Stracciatella, Serrano and olives, breaded prawns with herb mayonnaise and pickled red onion, salted almonds, veg crisps, Pesto, sour dough bread, rye bread and butter	
Chicken tenders – 5 pieces	90,-
with chili mayonnaise	
Chicken wings – 6 pieces	90,-
Danish welfare chicken marinated with a Korean BBQ dressing	
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

Moules frites	215,-
Steamed Blue mussels in white wine, garlic and parsley. Served with French fries and Aioli	
Oven baked salmon	279,-
Served with Pappardelle (pasta), leek and spinach in a lemon cream sauce	
Smoked salmon sandwich	179,-
with smoked salmon tartare, avocado, cucumber, lettuce and Pesto	
‘Stjernes kud’	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 grilled Romanesco in garlic butter, 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

Crispy chicken salad	179,-
with rice noodles, lettuce, spring onions, Asian style pickled cucumbers, cherry tomatoes, peanuts and Korean BBQ dressing	
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*

Steaksandwich	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, beer battered onion rings, spring onions, Asian style pickled cucumbers, Korean BBQ dressing, 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	
Strawberry Panna Cotta	70,-
with salted caramel and roasted hazelnuts	
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 strawberry Panna Cotta with salted caramel and roasted hazelnuts	
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.

