

MENU

FORRETTER & SNACKS

Hvide danske asparges	150,-
m. håndpillede rejer, sauce hollandaise og rugbrødschips	
Burrata	130,-
m. confiterede cherrytomater, semi-tørrede tomater, pesto, balsamico og ristet lyst brød	
Tapas bræt	179,-
2 slags ost, Stracciatella, modnet dansk spegepølse, Serrano, oliven og grillet peberfrugt, panerede rejer m. urtemayonnaise og syltede rødløg, saltmandler, rodfrugtschips, pesto, rugbrød, focaccia 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

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

Langtidsstegte spareribs	260,-
m. coleslaw, bourbon barbecuesauce, pommes frites og mayonnaise	
Oksefilet af Black Angus 300g	349,-
Hertil grønne asparges og confiterede cherry tomater, 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. 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*

Focaccia m. Stracciatella	179,-
confiterede cherrytomater, semi-tørrede tomater, grillede peberfrugter, pesto og salatblade. Serveres med 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, smørret 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

- White Danish asparagus**..... 150,-
with hand peeled prawns, Sauce Hollandaise and rye bread crisps
- Burrata**..... 130,-
with confit cherry tomatoes, semi-dried tomatoes, Pesto, Balsamic vinegar and toasted bread
- Tapas board** 179,-
2 cheeses, matured Danish salami, Stracciatella, Serrano, olives and grilled bell peppers, breaded prawns with herb mayonnaise and pickled red onion, salted almonds, veg crisps, Pesto, Focaccia, 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

- 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

- Slow roasted spareribs** 260,-
with coleslaw, Bourbon barbecue sauce, French fries and mayonnaise
- Steak of Black Angus 300g** 349,-
with green asparagus and confit cherry tomatoes, 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*

- Focaccia with Stracciatella,** 179,-
confit cherry tomatoes, semi-dried tomatoes, grilled bell peppers, Pesto and lettuce. Served with French fries and mayonnaise
- 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, 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, 2 pc. 140,-
poached egg and Sauce Hollandaise
- 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.

