

MENU

FORRETTER & SNACKS

Burrata	120,-
m. cherrytomater, basilikum, balsamico og ristet lyst brød	
Tapas bræt	175,-
2 slags ost, Stracciatella, modnet dansk spegepølse, Serrano og oliven, panerede rejer m. estragon mayonnaise og syltede rødløg, saltmandler, rodfrugtschips, hummus, rugbrød, surdejsbrød og smør	
Chicken tenders – 5 stk.	90,-
Serveres m. bourbon barbecuesauce og mayonnaise	
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 fraîche og jalapeños	
Cheese Nachos Supreme	135,-
m. kryddermarineret kylling, salsa, guacamole, crème fraîche og jalapeños	
Hvidløgbrød m. cheddar og mozzarella	55,-

FISK & SKALDYR

Lette retter – let frokost eller forret

Varmrøget laks	130,-
Serveres kold m. syltede rødløg, ærtepuré og rugbrødsknas	
Bakskuld	1 stk. 100,-
m. rugbrød, citron og remoulade	
	2 stk. 140,-
Paneret rødspættefilet	1 stk. 100,-
m. rugbrød, citron og remoulade	
	2 stk. 140,-

Hovedretter

Moules frites	200,-
Dampede blåmuslinger m. hvidvin, hvidløg, persille og fløde. Hertil pommes frites og aioli	
Ovnbagt laks	275,-
Hertil pappardelle (pasta) m. porre og spinat i citron/flødesauce	
Røget laksesandwich	175,-
m. røget laksetatar, avocado, agurk, karse og sød chili/lime dressing	
Stjerneskud	195,-
m. to stegte rødspættefileter, håndpillede rejer og koldrøget laks. Serveres på ristet brød m. slikasparges, kaviar, mayonnaise og rød dressing	

HOVEDRETTER

Langtidsstegte spareribs	255,-
m. coleslaw, bourbon barbecuesauce, pommes frites og mayonnaise	
Oksefilet af Black Angus 300g	345,-
m. ‘gudesmør’, stegte aspargesbroccoli og cashewnødder, sauce Bordelaise og chunky fries	
Pariserbøf	175,-
Hakkebøf på ristet brød m. rødbeder, pickles, løg, kapers, peberrod og rå æggeblomme	
Steak tatar	175,-
Frisk groft hakket okseinderlår rørt m. Cognac, løg, kapers, cornichoner og Tabasco. Serveres m. rå æggeblomme, rodfrugtschips, brøndkarse, ristet lyst brød, pommes frites og aioli	

SALATER

Salat m. røget laks	175,-
m. panerede rejer, håndpillede rejer, avocado, cherrytomater, koldt ‘smilende’ æg, blandede salatblade, grønne bønner, dildolie og hytteost m. citron	
Salat m. stegt kyllingebryst	175,-
m. cherrytomater, blandede salatblade, avocado, bacon, croutoner, rugbrødschips, parmesan og Caesar dressing	

BURGER OG SANDWICH*

Steaksandwich	195,-
m. oksefilet, karamelliserede løg, estragon mayonnaise, ølpanerede løgringe og brøndkarse. Serveres med pommes frites og mayonnaise	
Blue cheese burger	185,-
m. hakkebøf, gorgonzola creme, bacon, ølpanerede løgringe, rødløg, romainesalat, chunky fries med trøffelolie, persille, parmesan og mayonnaise	
Klassisk burger med bacon og ost	175,-
m. hakkebøf, bacon, cheddar, romainesalat, tomat, løg, syltede agurker, 1000 Øer dressing, pommes frites og mayonnaise	
Cheeseburger (obs. uden salat)	145,-
m. hakkebøf, cheddar, hakket rødløg, syltede agurker, dijonnaise, ketchup, pommes frites og mayonnaise	

Crispy kyllingeburger	175,-
m. krydderpaneret kyllingefilet, romainesalat, tomat, løg, avocado, estragon mayonnaise, cheddar, 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.

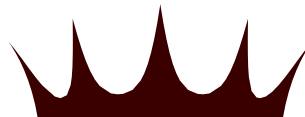
DESSERTER

Ice cream sundae	75,-
m. jordbær/rabarber coulis, makroner, hvid chokoladesauce og flødeskum	
Lun æbletærte m. creme fraîche	70,-
- m. vaniljeis	
	95,-
Chokolade Brownie m. flødeskum	45,-
- m. vaniljeis	
	70,-
Varm ‘cookies and ice cream’ til 2 personer	100,-
Bagt ‘cookie dough’ med vaniljeis og chokoladesauce	

BRUNCH - TIL 16.00

Brunch nr. 1	175,-
Croque monsieur, røgede danske brunchpølser, røræg og bacon, Årstidsost og vindruer, græsk yoghurt m. sirup og granola, og rugbrød og smør	
Brunch nr. 2	175,-
Panerede rejer m. estragon mayonnaise og syltede rødløg, avocado toast m. pocheret æg og bacon, ristet rugbrød m. laksemousse og røget laks, og chokolade brownie m. flødeskum	
Eggs Benedict eller Atlantic	1 stk. 90,-
på ristet franskbrød m. stegt skinke eller røget laks,	
	2 stk.140,-
pocheret æg og sauce hollandaise	
Æggekage	165,-
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	175,-
2 cheeses, matured Danish salami, Stracciatella, Serrano and olives, breaded prawns with Tarragon mayonnaise and pickled red onion, salted almonds, veg crisps, Hummus, sour dough bread, rye bread and butter	
Chicken tenders – 5 pieces	90,-
Served with barbecue sauce and 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	
‘Bakskuld’ – salted and smoked dab	1 pc. 100,-
with rye bread, lemon and ‘remoulade’	
	2 pc. 140,-
Breaded fillet of plaice	1 pc. 100,-
with rye bread, lemon and ‘remoulade’	
	2 pc. 140,-

Main courses

Moules frites	200,-
Steamed Blue mussels in white wine, garlic and parsley. Served with French fries and Aioli	
Oven baked salmon	275,-
Served with Pappardelle (pasta), leek and spinach in a lemon cream sauce	
Smoked salmon sandwich	175,-
with smoked salmon tartare, avocado, cucumber, cress and a sweet chilli/lime dressing	
‘Stjernes kud’	195,-
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	255,-
with coleslaw, Bourbon barbecue sauce, French fries and mayonnaise	
Steak of Black Angus 300g	345,-
with ‘butter of the gods’, fried Broccolini and cashew nuts, sauce Bordelaise and chunky chips	
‘Pariserbøf’	175,-
Beef patty on toast with beetroot, pickles, chopped onion, capers, horseradish and a raw egg yolk	
Steak tartare	175,-
Fresh coarsely chopped beef with Cognac, onions, capers, cornichons, and Tabasco. Served with a raw egg yolk, veg crisps, watercress, toasted bread, French fries and Aioli	

SALADS

Smoked salmon salad	175,-
with breaded prawns, hand peeled prawns, avocado, cherry tomatoes, cold egg, mixed salad leaves, haricot verts, dill oil and cottage cheese with lemon	
Salad of fried chicken breast	175,-
with cherry tomatoes, mixed salad leaves, avocado, bacon, croutons, rye bread crisps, Parmesan and Caesar dressing	

BURGERS AND SANDWICH*

Steaksandwich	195,-
Beef of Black Angus, caramelised onions, Tarragon mayonnaise, beer battered onion rings and watercress. Served with French fries and mayonnaise	
Blue cheese burger	185,-
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	175,-
with a beef patty, bacon, Cheddar, Romaine, tomato, onions, pickled cucumbers, 1000 Island dressing, French fries and mayonnaise	
Cheeseburger	145,-
with a beef patty, Cheddar, chopped red onions, pickled cucumbers, Dijonnaise, ketchup, French fries and mayonnaise	
Crispy chicken burger	175,-
with seasoned breaded chicken fillet, Romaine, tomato, onions, Cheddar, Tarragon mayonnaise, avocado, 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 strawberry and rhubarb coulis, crushed macaroons, white chocolate sauce and whipped cream	
Warm apple pie with creme fraiche	70,-
- with vanilla ice cream	
	95,-
Chocolate Brownie with whipped cream	45,-
- with vanilla ice cream	
	70,-
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	175,-
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	175,-
Breaded prawns with Tarragon mayonnaise and pickled red onions, avocado toast with a poached egg and bacon, fried rye bread with smoked salmon and salmon mousse, and chocolate brownie with whipped cream	
Eggs Benedict or Atlantic	1 pc. 90,-
on a toasted loaf with fried ham or smoked salmon,	
	2 pc. 140,-
poached egg and Sauce Hollandaise	
Country omelette	165,-
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.

