

FORÅRSMENU

FORRETTER

Bakskuld 1 stk. m. rugbrød, citron og remoulade	85,-
Carpaccio af okseinderlår m. ramsløgspesto, ristede pinjekerner og parmesan	95,-
Blinis m. stembiderrogn m. crème fraiche og rødløg	85,-
Mulligatawny suppe m. kylling, ris og brød	85,-
Steak tatar Groft friskhakket okseinderlår rørt m. cognac, løg, capers, cornichoner og Tabasco. Serveres m. rå æggeblomme, friterede kartoffelchips, karse og ristet brød	125,-
Stegt torsk m. ærte/porrepurè, stembiderrogn og dild	85,-

SNACKS

Pommes frites m. mayo	lille/stor 35/50,-
Chunky fries m. trøffelolie og parmesan	lille/stor 50/75,-
Cheese Nachos m. salsa, guacamole, crème fraiche og jalapeños	90,-
Cheese Nachos Supreme m. kryddermarineret kylling, salsa, guacamole, crème fraiche og jalapeños	105,-
Hvidløgsbrød m. tomat og cheddarost	50,-
Chili con carne m. tortilla chips og crème fraiche	95,-
Gourmet brioche brød m. Panko panerede rejer, chimichurri-mayonnaise, romaine og friterede kartofler	85,-
5 stk. Panko panerede torpedorejer m. chimichurri- og chilimayonnaise	95,-
Cowboytoast Hakkebøf, karameliserede bløde løg, spicy ketchup på smørristet toastbrød	70,-

SANDWICH OG SALATER

Stjerneskud m. to stegte fiskefileter, håndpillede rejer og koldrøget laks. Serveres på ristet brød m. asparges, kaviar, mayonnaise og dressing	165,-
Club sandwich m. stegt kyllingebryst og bacon i lyst brød. Serveres m. romaine, rødløg, tomat, ananas, karrydressing, pommes frites og mayonnaise	155,-
Sandwich m. røget laks på ristet rugbrød m. røget laksetatar, avocado, agurk, karse og chilimayonnaise	125,-
Salat m. koldrøget laks panerede rejer, avocado, cherrytomater, koldt pocheret æg, blandede salatblade, rucola og hytteost m. citron	145,-
Salat m. stegt kyllingebryst cherrytomater, blandede salatblade, avocado, bacon, croutoner, parmesanchips og Caesar dressing	135,-
Salat m. grillet halloumi m. syltede rødløg, rugbrødschips, blandede salatblade, ramsløgspesto og tomat/løgvinaigrette	135,-

EKSTRA TILBEHØR

Blue cheese-dressing, crème fraiche, guacamole, mayo, remoulade, salsa 1 for 10,- eller 3 for 25,- / Rack m. crème fraiche, salsa og guacamole 20,- / Cheddar 10,- / 1 grov røget pølse 15,- / 3 skiver bacon 15,- / 3 hashbrowns 30,- / Røræg 30,- / Spejlæg 15,- / Brød m. smør 10,- / Hakkebøf eller paneret kylling 40,-

HOVEDRETTER

Krydrede langtidstegte BBQ spareribs m. broccolisalat, pommes frites og mayonnaise	235,-
Helstegt rødspætte m. fjordrejer, citron, hvide kartofler og persillesauce	245,-
Dansk lammekrone m. stegt Merguez (pølse), ærtepurè, grillede løg, kartoffelkrokett og rødvinssauce	295,-
Moules frites Dampede blåmuslinger m. hvidvin, hvidløg og persille. Hertil pommes frites og aioli.	175,-
Bagt laks m. linguini pasta, broccoli, dild og syrnede flødesauce	235,-
Oksemørbrad af dansk Hereford 220g m. stegte svampe, grillede løg og karameliserede hvidløg. Hertil sauce bearnaise og chunky fries m. parmesan og trøffelolie.	295,-

TILBEHØR TIL HOVEDRETTER

Side orders, pr. stk. Pommes frites, kartofler, ølpanerede løgringe, kartoffelpurè, bagte rodfrugter, rødvinssauce, sauce béarnaise, persillesovs, skysovs, grøn salat	35,-
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BURGERS

Klassisk burger med bacon og ost m. hakkebøf, bacon, cheddar, romainesalat, tomat, løg, syltede agurker, 1000 Øer dressing, pommes frites og mayonnaise	155,-
Blue cheese burger m. hakkebøf, gorgonzola cremosa, ølpanerede løgringe og hakket rødløg, bacon, romaine salat, chunky fries m. trøffelolie og parmesan, og mayonnaise	170,-
Bøfsandwich m. ristede løg, løgringe, rødbeder, syltede agurker og skysovs	135,-
Cheeseburger m. hakkebøf, finthakket løg, pickles, sød sennep, ketchup, pommes frites og mayonnaise	135,-
Crispy kyllingeburger m. krydderpaneret kyllingefilet, romaine, cheddarost, chimichurri-mayonnaise, guacamole, pommes frites og mayonnaise	155,-
Halloumi burger m. grillet halloumi, chilimayo, bagte rodfrugter, svampe, rucola, pommes frites og mayonnaise	155,-
Fiskeburger Stegte panerede rødspættefileter, håndpillede rejer, dild, rød dressing, pommes frites og mayonnaise	155,-

BØRN UNDER 12

Hamburger m. ketchup. Hertil pommes frites og remoulade	80,-
Paneret rødspættefilet m. pommes frites og remoulade	80,-
Børne spareribs m. pommes og mayonnaise	90,-
Børne nachos m. guacamole, salsa og crème fraiche	60,-

DESSERTER

Acai bowl (glutenfri, laktosefri, vegansk) m. jordbær, mango, banan og mandler	45,-
Key lime cheesecake m. Oreo bund, friske blåbær og knas af hvid chokolade	70,-
Æbletærte m. crème fraiche. Inkl. kaffe	60,-
Blødende chokoladecake m. appelsin. Serveres med havsalt/karamelis og jordbærpurè	85,-
Varm 'cookies and ice cream' til 2 personer Bagt 'cookie dough' med vaniljeis og karamelsauce	100,-
Vaniljeis m. karamelsauce og friske blåbær	70,-

BRUNCH - TIL 16.00

2 stk. spejlæg på ristet rugbrød m. bacon og purløg	55,-
Eggs Atlantic m. røget laks på ristet engelsk muffin, pocheret æg, hollandaise og purløg	95,-
Ostemad på franskbrød m. solbærsyltetøj og vindruer	35,-
Brunch nr. 1 Røgede danske brunchpølser, røræg m. bacon, Port Salut og ovnbagt skinke m. brød, melon, vindruer, og leverpostej m. champignon og franskbrød	145,-
Brunch nr. 2 Panko panerede rejer m. chimichurri-mayonnaise, egg atlantic m. røget laks, hytteost m. ristet rugbrød, broccolisalat og bacon, "Acai Bowl" m. jordbær, mango, banan og mandler	145,-
Brunch nr. 3 (glutenfri, laktosefri, vegansk) Acai Bowl m. jordbær, mango, banan og mandler, ingefærshot m. spinat, "black bean" burger m. guacamole og chunky fries, kakaotrøffel m. kokos	145,-
English breakfast Pølser, "back bone bacon", champignon, bagt tomat, baked beans, røræg, hashbrowns og ristet engelsk muffin	135,-

LUNCH - TIL 16.00

Æggekage m. tomat, smørristet rugbrød, purløg og bacon	135,-
Bakskuld m. rugbrød, citron og remoulade	1 stk. 85,- 2 stk. 115,-
Paneret rødspættefilet m. rugbrød, citron og remoulade	1 stk. 85,- 2 stk. 115,-
Pariserbøf Hakkebøf på ristet brød m. rødbeder, pickles, hakket løg, kapers, peberrod og rå æggeblomme	135,-
Pariserfisk Stegt torsk på ristet brød m. bacon, rødbeder, pickles, hakket løg, kapers, peberrod og rå æggeblomme	135,-
Fjordrejer og kartofler på rugbrød m. asparges, dild og mayonnaise	115,-
Steak tatar Groft friskhakket okseinderlår rørt m. cognac, løg, kapers, cornichoner og Tabasco. Serveres m. rå æggeblomme, pommes frites og aioli	155,-

SPRING MENU

STARTERS

Bakskuld 1 pc. with rye bread, lemon and remoulade	85,-
Carpaccio of beef with a wild garlic pesto, roasted pine nuts and parmesan	95,-
Blinis with sturgeon roe crème fraiche and red onions	85,-
Mulligatawny soup with chicken, rice and bread	85,-
Steak tartare Fresh coarsely chopped beef with Cognac, onions, capers, cornichons and Tabasco. Served with a raw egg yolk, potato crisps, cress and toast	125,-
Fried fillet of cod with a pea and leek puree, lumpfish roe and dill	85,-

SNACKS

French fries with mayo	small/large 35/50,-
Chunky chips with truffle oil and parmesan	small/large 50/75,-
Cheese Nachos with salsa, guacamole, crème fraiche and jalapeños	90,-
Cheese Nachos Supreme with marinated chicken, salsa, guacamole, crème fraiche and jalapeños	105,-
Garlic bread with tomato and Cheddar cheese	50,-
Chili con carne with Tortilla crisps and crème fraiche	95,-
Gourmet brioche with Panko crusted prawns, Chimmichuri mayo, Romaine and potato crisps	85,-
5 pcs. panko crusted torpedo prawns with Chimmichurri and chili mayonnaise	95,-
Cowboy toast A beef patty between butter fried bread with caramelised soft onions and spicy ketchup	70,-

SANDWICH AND SALADS

'Stjernes kud' With two fried fillets of breaded plaice, hand peeled prawns and cold smoked salmon. Served on toast with asparagus, caviar, mayonnaise and a cocktail dressing	165,-
Club Sandwich with fried chicken breast and bacon in toasted white bread. Served with Romaine, red onions, tomatoes, pineapple, curry dressing, French fries and mayonnaise	155,-
Sandwich with smoked salmon on toasted rye bread with smoked salmon tartare, avocado, cucumber, cress and chilli mayo	125,-
Cold smoked salmon salad with breaded prawns, avocado, cherry tomatoes, cold poached egg, mixed salad leaves and Cottage Cheese with lemon	145,-
Salad with pan fried chicken breast cherry tomatoes, mixed salad leaves, avocado, bacon, croutons, Parmesan chips and Caesar dressing	135,-
Salad with grilled Halloumi with pickled red onions, rye bread crisps, mixed salad leaves, wild garlic pesto and a tomato/onion vinaigrette	135,-

EXTRAS

Blue cheese-dressing, crème fraiche, Guacamole, mayo, 'remoulade', salsa 1 for 10,- or 3 for 25,- / Rack with crème fraiche, salsa and Guacamole 20,- / Cheddar 10,- / 1 smoked Danish brunch sausage 15,- / 3 slices of bacon 15,- / 3 hashbrowns 30,- / Scrambled eggs 30,- / Fried egg 15,- / Bread and butter 10,- / Extra beef patty or breaded chicken 40,-

MAIN COURSES

Spicy slow cooked BBQ spareribs with broccoli salad, French fries and mayonnaise	235,-
Pan fried plaice on the bone with fjord prawns, boiled potatoes and a parsley sauce	245,-
Grilled rack of Danish lamb with fried Merguez (sausage), pea puree, grilled onions, potato croquet and a red wine sauce	295,-
Moules frites Steamed blue mussels in white wine, garlic and parsley. Served with French fries and Aioli	175,-
Baked salmon with Linguini pasta, broccoli, dill and a soured cream sauce	235,-
Beef fillet of Danish Hereford 220g w. fried wild mushrooms, grilled onions and caramelised garlic. Served with sauce Bearnaise and chunky chips with Parmesan and truffle oil	295,-

SIDE ORDERS FOR MAIN COURSES

Side orders, pr. item	35,-
French fries, potatoes, beer battered onion rings, potato puree, baked root vegetables, red wine sauce, sauce Béarnaise, parsley sauce, gravy, side salad	

BURGERS

Classic burger with bacon and cheese with a beef patty, bacon, Cheddar, Romaine, tomato, onions, pickled cucumbers, 1000 Island dressing, French fries and mayonnaise	155,-
Blue cheese burger with a beef patty, Gorgonzola cremosa, beer battered onion rings, red onion, bacon, Romaine, chunky chips with truffle oil and Parmesan, and mayonnaise	170,-
'Bøfsandwich' with a beef patty, crispy onions, onion rings, pickled beetroot and cucumber, and gravy	135,-
Cheeseburger with a beef patty, Cheddar, finely chopped onions, pickles, sweet mustard, ketchup, French fries and mayonnaise	135,-
Crispy Chicken burger with seasoned breaded chicken fillet, Romaine, Cheddar, Chimichurri mayonnaise, guacamole, French fries and mayonnaise	155,-
Halloumi burger with grilled Halloumi, chilli mayo, baked root vegetables, wild mushrooms, Rocket, French fries and mayonnaise	155,-
Fish burger Fried breaded fillets of plaice, hand peeled prawns, dill, cocktail dressing, French fries and mayonnaise.	155,-

KIDS UNDER 12

Hamburger with ketchup. French fries and "remoulade"	80,-
Breaded fillet of plaice with French fries and "remoulade"	80,-
Kids spareribs with French fries and mayonnaise	90,-
Kids nachos with guacamole, salsa and crème fraiche	60,-

DESSERTS

Acai bowl (gluten and lactose free, vegan) with strawberries, mango, banana and almonds	45,-
Key lime cheesecake with an Oreo biscuit base, fresh blueberries and crispy white chocolate	70,-
Apple tart with crème fraiche. Incl. coffee	60,-
Chocolate and orange fondant with sea salt/caramel ice cream and a strawberry puree	85,-
Warm cookies and ice cream for 2 people Baked 'cookie dough' with vanilla ice cream and a caramel sauce	100,-
Vanilla ice cream with a caramel sauce and fresh blueberries	70,-

BRUNCH – UNTIL 16.00

2 fried eggs on toasted rye bread with bacon and chives	55,-
Eggs Atlantic Smoked salmon on a toasted English muffin, poached eggs, Hollandaise and chives	95,-
Cheese on bread with black currant jam and grapes	35,-
Brunch no. 1 Smoked Danish brunch sausage, scrambled eggs with bacon, Port Salut and oven baked ham with bread, melon, grapes and 'leverpostej' with mushrooms and white bread	145,-
Brunch no. 2 Panko crusted prawns with Chimmichuri mayo, egg Atlantic with smoked salmon, Cottage Cheese with fried rye bread, broccoli salad and bacon, Acai Bowl with strawberries, mango, banana and almonds	145,-
Brunch no. 3 (gluten and lactose free, vegan) Acai Bowl with strawberries, mango, banana and almonds. Ginger shot with spinach. Black Bean burger with guacamole, chunky fries and cocoa truffle with coconut	145,-
English breakfast Sausage, back bone bacon, mushrooms, baked tomato, baked beans, scrambled eggs, hashbrowns and toasted English muffin	135,-

LUNCH – UNTIL 16.00

Country omelette with tomato, butter fried rye bread, chives and bacon	135,-
Bakskuld – salted and smoked dab with rye bread, lemon and "remoulade"	1 pc. 85,- 2 pcs. 115,-
Breaded fillet of plaice with rye bread, lemon and "remoulade"	1 pc. 85,- 2 pcs. 115,-
'Pariserbøf' Beef patty on toast with beetroot, pickles, chopped onion, capers, horseradish and a raw egg yolk	135,-
'Pariserfisk' Fried fillet of cod on fried bread with bacon, beetroot, pickles, chopped onion, capers, horseradish and a raw egg yolk	135,-
Fjord prawns and potatoes on rye bread with asparagus, dill and mayonnaise	115,-
Steak tartare Freshly coarsely chopped beef w. Cognac, onions, capers, cornichons and Tabasco. Served with a raw egg yolk, French fries and Aioli	155,-