

SOMMERMENU

FORRETTER

Bakskuld 1 stk. m. rugbrød, citron og remoulade	85,-
Bakskuld rillettes m. ristet rugbrød, rød peberrod og cornichoner	100,-
Hvidvinsdampede atlanterhavsrejer m. persille og hvidløgsmør. Hertil ristet brød	110,-
Iberico sortfodsskinke m. pocherede tomater, håndlavet mozzarella, pesto og ristet brød	125,-
Steak tatar Groft friskhakked okseinderlår rørt m. Cognac, løg, capers, cornichoner og Tabasco. Serveres m. rå æggeblomme, friterede rodfrugtschips, karse og ristet brød	125,-

SNACKS

Pommes frites m. mayo	lille/stor 35/50,-
Chunky fries m. trøffelolie og parmesan	lille/stor 50/75,-
"Loaded fries" m. chili, hvidløg, basilikum, hakket rødløg og aioli	75,-
Cheese Nachos m. salsa, guacamole, crème fraiche og jalapeños	90,-
Cheese Nachos Supreme m. kryddermarineret kylling, salsa, guacamole, crème fraiche og jalapeños	105,-
Hvidløgsmør m. tomat og cheddar	50,-
Cowboytoast Hakkebøf, karameliserede bløde løg, spicy ketchup på smørret toastbrød	70,-

SANDWICH OG SALATER

Stjerneskud m. to stegte fiskefileter, håndpillede rejer og koldrøget laks. Serveres på ristet brød m. asparges, kaviar, mayonnaise og rød dressing	170,-
Sandwich m. røget laks på ristet rugbrød m. røget laksetatar, avocado, agurk, karse og pesto	130,-
Club sandwich m. stegt kyllingebryst og bacon i lyst brød. Serveres m. romaine, rødløg, tomat, ananas, karrydressing, pommes frites og mayonnaise	155,-
Salat m. koldrøget laks, panerede rejer, avocado, pocherede tomater, koldt koldt, smilende æg, blandede salatblade, grønne bønner og hytteost m. citron	150,-
Salat m. stegt kyllingebryst, pocherede tomater, blandede salatblade, avocado, bacon, croutoner, parmesanchips og Caesar dressing	135,-
Salat af jordbær & blåbær m. rucola, håndlavet mozzarella, rugbrødschips, pinjekerner, mynte, syltede rødløg og balsamico	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

Helstegt rødspætte m. håndpillede rejer, citron, nye kartofler og persillesauce	245,-
Moules frites Dampede blåmuslinger m. hvidvin, hvidløg og persille. Hertil pommes frites og aioli	175,-
Kylling "saltimbocca" m. lufttørret skinke og salvie. Hertil linguini pasta m. champignon, syltede rødløg, grønne bønner, basilikum, fløde og parmesan	235,-
Krydrede langtidstegte BBQ spareribs m. spidskålssalat, pommes frites og mayonnaise	235,-
Oksemørbrad af dansk Hereford 220g m. bluecheese fyldt portobello, grillede løg og karameliserede hvidløg. Hertil sauce bearnaise og chunky fries m. parmesan og trøffelolie	295,-
Steak af dansk oksefilet 300g m. pocherede tomater, grillede løg, nye kartofler, glace og pesto	275,-

TILBEHØR TIL HOVEDRETTER

Side orders, pr. stk. Pommes frites, spidskålssalat, øpanerede løgringe, sauce bearnaise, persillesovs, grøn salat, pocherede tomater, nye kartofler	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, øpanerede løgringe og hakket rødløg, bacon, romaine salat, chunky fries m. trøffelolie og parmesan, og mayonnaise	170,-
Cheeseburger m. hakkebøf, finthakket løg, pickles, sød sennep, ketchup, pommes frites og mayonnaise	135,-
"Mushroom and swiss" burger m. hakkebøf, portobello, gruyere, aioli, pommes frites og spicy ketchup	170,-
Crispy kyllingeburger m. krydderpaneret kyllingefilet, romaine, cheddar, chimichurri-mayonnaise, guacamole, pommes frites og mayonnaise	155,-
Fiskeburger m. stegte panerede rødspættefileter, rejesalat af håndpillede rejer, dild, romaine, rød dressing, pommes frites og mayonnaise	170,-
Black bean- og kikærteburger (glutenfri, laktosefri, vegansk) m. tzatziki, guacamole, rucola, tomat, agurk, syltede rødløg og pommes frites	145,-

BØRN UNDER 12

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

DESSERTER

Blødende chokoladecake m. appelsin. Serveres med havsalt/karamelis og jordbærpuré	85,-
Chokolademousse (glutenfri, laktosefri, vegansk) m. bærkompot	70,-
Jordbærcheesecake m. hvid chokolade, Bailey's og marengs	80,-
Rødgrød m. chantillyfløde og marengs. Inkl. kaffe	70,-
Varm 'cookies and ice cream' til 2 personer Bagt 'cookie dough' med vaniljeis og karamelsauce	100,-
Vaniljeis m. karamelsauce og friske jordbær	70,-

BRUNCH - TIL 16.00

Brunch nr. 1 Røgede danske brunchpølser, røræg m. bacon, port salut og lufttørret skinke m. brød, melon, vindruer, og varm leverpostej m. champignon og franskbrød	145,-
Brunch nr. 2 Panerede rejer m. chimichurri-mayonnaise, røget laks m. hytteost og avocado, rejesalat m. ristet brød, trifli af rødgrød m. fløde	145,-
Brunch nr. 3 (glutenfri, laktosefri, vegansk) Blackbean/kikærter slider m. guacamole og chunky fries, chokolademousse m. bærkompot, jordbær-, blåbær-, mynte- og pinjekernesalat, ingefærshot m. lime og æbler	145,-
English breakfast Pølser, "back bone bacon", champignon, bagt tomat, baked beans, røræg, hashbrowns og ristet toast brød	145,-
Ostemad på franskbrød m. solbærsyltetøj og vindruer	40,-

LUNCH - TIL 16.00

Æggekage m. tomat, smørret rugbrød, purløg og bacon	135,-
Rejesalat m. håndpillede rejer, dild, asparges og ristet brød	115,-
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,-
Pariserfisk Stegt torsk på ristet brød m. bacon, rødbeder, pickles, hakket løg, kapers, peberrod og rå æggeblomme	135,-
Pariserbøf Hakkebøf på ristet brød m. rødbeder, pickles, hakket løg, kapers, peberrod og rå æggeblomme	135,-
Steak tatar Groft friskhakked okseinderlår rørt m. Cognac, løg, kapers, cornichoner og Tabasco. Serveres m. rå æggeblomme, rodfrugtschips, pommes frites og aioli	155,-

SUMMER MENU

STARTERS

Bakskuld 1 pc. with rye bread, lemon and remoulade	85,-
Smoked ising rillettes with toasted rye bread, red horseradish and cornichons	100,-
Fried Atlantic prawns in white wine with parsley and garlic butter. Served with toast	110,-
Pata negra ham with poached tomatoes, handmade Mozzarella, pesto and toast	125,-
Steak tartare Fresh coarsely chopped beef with Cognac, onions, capers, cornichons and Tabasco. Served with a raw egg yolk, veg crisps, cress and toast	125,-

SNACKS

French fries with mayo	small/large 35/50,-
Chunky chips with truffle oil and parmesan	small/large 50/75,-
Loaded fries with chilli, garlic, basil, chopped red onion and Aioli	75,-
Cheese Nachos with salsa, guacamole, crème fraîche and jalapeños	90,-
Cheese Nachos Supreme with marinated chicken, salsa, guacamole, crème fraîche and jalapeños	105,-
Garlic bread with tomato and Cheddar	50,-
Cowboy toast A beef patty between butter fried bread with caramelised soft onions and spicy ketchup	70,-

SANDWICH AND SALADS

'Stjernesked' with two fried fillets of breaded plaice, hand peeled prawns and cold smoked salmon. Served on toast with asparagus, caviar, mayonnaise and a red cocktail dressing	170,-
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 pesto	130,-
Cold smoked salmon salad with breaded prawns, avocado, poached tomatoes, cold soft boiled egg, mixed salad leaves, haricot verts and Cottage Cheese with lemon	150,-
Salad with pan fried chicken breast poached tomatoes, mixed salad leaves, avocado, bacon, croutons, Parmesan chips and Caesar dressing	135,-
Salad of strawberries and blueberries rocket, handmade Mozzarella, crispy rye bread, pine nuts, mint, pickled red onions and balsamic vinegar	135,-

EXTRAS

Blue cheese-dressing, crème fraîche, Guacamole, mayo, 'remoulade', salsa 1 for 10,- or 3 for 25,- / Rack with crème fraîche, 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

Pan fried plaice on the bone with hand peeled prawns, new potatoes and a parsley sauce	245,-
Moules frites Steamed blue mussels in white wine, garlic and parsley. Served with French fries and Aioli	175,-
Chicken "Saltimbocca" with air dried ham and sage. Served with linguini pasta, button mushrooms, pickled red onions, haricot verts, basil, cream and Parmesan	235,-
Spicy slow cooked BBQ spareribs with raw cabbage salad, French fries and mayonnaise	235,-
Beef fillet of Danish Hereford 220g with portobello stuffed with blue cheese, grilled onions and caramelised garlic. Served with sauce Bearnaise and chunky chips with Parmesan and truffle oil	295,-
Steak of Danish sirloin 300g with poached tomatoes, grilled onions, new potatoes, glace and pesto	275,-

SIDE ORDERS FOR MAIN COURSES

Side orders, pr. item	35,-
French fries, raw cabbage salad, beer battered onion rings, sauce Bearnaise, parsley sauce, green salad, poached tomatoes	

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,-
Cheeseburger with a beef patty, Cheddar, finely chopped onions, pickles, sweet mustard, ketchup, French fries and mayonnaise	135,-
Mushroom and swiss burger with a beef patty, Portobello, Gruyere, Aioli, French fries and spicy ketchup	170,-
Crispy Chicken burger with seasoned breaded chicken fillet, Romaine, Cheddar, Chimichurri mayonnaise, guacamole, French fries and mayonnaise	155,-
Fish burger Fried breaded fillets of plaice, hand peeled prawns in mayonnaise, dill, Romaine, Cocktail dressing, French fries and mayonnaise.	170,-
Black bean and chickpea burger (gluten free, laktose free, vegan) with Tzatziki, guacamole, rocket, cucumber, pickled red onions and French fries	145,-

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 fraîche	60,-

DESSERTS

Chocolate and orange fondant with sea salt/caramel ice cream and a strawberry puree	85,-
Chocolate mousse (gluten free, lactose free, vegan) with a berry compote	70,-
Strawberry cheesecake with white chocolate, Bailey's and meringue	80,-
Fresh berry compote with creme Chantilly and meringue. Incl. coffee	70,-
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 strawberries	70,-

BRUNCH – UNTIL 16.00

Brunch no. 1 Smoked Danish brunch sausages, scrambled eggs with bacon, Port Salut and air dried ham with bread, melon, grapes and warm 'leverpostej' with mushrooms and white bread	145,-
Brunch no. 2 Crusted prawns with Chimichurri mayonnaise, smoked salmon with cottage cheese and avocado, prawns in mayonnaise with toast and a truffle of summer berries with cream	145,-
Brunch no. 3 (gluten free, lactose free, vegan) Black bean and chickpea slider with guacamole and chunky fries, chocolate mousse with a berry compote, salad of strawberries, blueberries, mint and pine nuts, ginger shot with lime and apple	145,-
English breakfast Sausage, back bone bacon, mushrooms, baked tomato, baked beans, scrambled eggs, hashbrowns and toast	145,-
Cheese on bread with black currant jam and grapes	40,-

LUNCH – UNTIL 16.00

Country omelette with tomato, butter fried rye bread, chives and bacon	135,-
Hand peeled prawns in mayonnaise with dill, white asparagus and toast	115,-
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,-
'Pariserfisk' Fried fillet of cod on fried bread with bacon, beetroot, pickles, chopped onion, capers, horseradish and a raw egg yolk	135,-
'Pariserbøf' Beef patty on toast with beetroot, pickles, chopped onion, capers, horseradish and a raw egg yolk	135,-
Steak tartare Freshly coarsely chopped beef with Cognac, onions, capers, cornichons and Tabasco. Served with a raw egg yolk, veg crisps, French fries and Aioli	155,-