

VINTERMENU

FORRETTER

Krzsztofs gullasch suppe m. merian og brød	85,-
5 stk. Panko panerede torpedorejer m chimichurri-mayonnaise	95,-
Svamperisotto m. parmesan og trøffelolie	110,-
Steak tatar Groft og friskhakket okseinderlår rørt m. cognac, løg, kapers, cornichoner og Tabasco. Serveres m. rå æggeblomme, friterede kartoffelchips, karse og ristet brød	125,-
Guinness braiserede grisekæber m. kartoffelpuré og spinat	110,-
Mulligatawny suppe m. kylling, ris og brød	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,-
Lune flæskesvær m. chilimayo	55,-
Hvidløgsbrød m. tomat og cheddarost	50,-
Chili con carne m. tortilla chips og crème fraiche	95,-
Gourmet hotdog m. flæskesvær, chilimayo og karse	75,-
Gourmet brioche brød m. Panko panerede rejer, chimichurri-mayonnaise, romaine og friterede kartofler	85,-

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, romaine, rucola og hytteost m. citron	145,-
Salat m. stegt kyllingebryst cherrytomater, romainesalat, avocado, bacon, croutoner, parmesan chips og Caesar dressing	135,-
Salat m. grillet halloumi m. rodfrugter bagt i chili, romaine, rucola og syltede ribs	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 rødtunge m. hvide kartofler, citron og persillesovs	255,-
Teriyaki glaseret laks m. chili stegte svampe, kartoffelpuré og spinat	225,-
Stegt andebryst m. confit af lår, græskar, kartoffelpuré, bagte rodfrugter og portvinssauce	255,-
Moules frites Dampede blåmuslinger m. hvidvin, hvidløg og persille. Hertil pommes frites og aioli	175,-
Stegte revlsben m. bagte rødbeder, syltede agurker, hvide kartofler og skysovs	225,-
Oksemørbrad af dansk Hereford 220g m. stegte svampe, bagte tomater og karamelliseret hvidløg. Hertil sauce bearnaise og chunky fries m. parmesan og trøffelolie	295,-

TILBEHØR TIL HOVEDRETTER

Side orders, pr. stk.	35,-
Pommes frites, kartofler, øpanerede løgringe, kartoffelpuré, bagte rodfrugter, portvinssauce, bagte tomater, sauce béarnaise, persillesovs, skysovs, grøn salat	

BURGERS

Klassisk burger med bacon og ost m. hakkebøf, bacon, cheddar, romainesalat, tomat, løg, syltede agurker, 1000 Øer dressing, pommes frites og mayonnaise	149,-
Blue cheese burger m. hakkebøf, gorgonzola cremosa, øpanerede 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	149,-
Halloumi burger m. grillet halloumi, chilimayo, bagte rodfrugter, svampe, rucola, pommes frites og mayonnaise	149,-

BØRN UNDER 12

Hamburger m. ketchup. Hertil pommes frites og remoulade	80,-
Paneret rødspættefilet m. pommes frites og remoulade	80,-
Gourmet hotdog m. ketchup, remoulade, syltede agurker og ristede løg	70,-
Børne nachos m. guacamole, salsa og crème fraiche	60,-

DESSERTER

Græskartærte m. havsalt- og karamelis, og brændte valnødder	75,-
Kirsebær cheesecake på Oreo bund m. Bailey's flødeskum og knas af hvid chokolade	75,-
Æbletærte m. crème fraiche. Inkl. kaffe	60,-
Blødende chokoladecake m. appelsin. Serveres med vaniljeis og syltede ribs	85,-
Varm 'cookies and ice cream' til 2 personer Bagt 'cookie dough' med vaniljeis og karamelsauce	100,-
Vaniljeis m. karamelsauce og nøddeknas	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,-
Croque madame Toast m. skinke, ost, sennep og spejlæg	75,-
Brunch nr. 1 Røgede danske brunchpølser, røræg m. bacon, Port Salut og ovnbagt skinke m. brød, melon, vindruer, og hjemmelavet Nutella m. ristet muffin	145,-
Brunch nr. 2 Panko panerede rejer m. chimichurri-mayonnaise, egg atlantic m. røget laks, hytteost m. ristet rugbrød, avocado og bacon, "Acai Bowl" m. mango, kokos og ananas	145,-
Brunch nr. 3 (glutenfri, laktose fri, vegansk) "Acai Bowl" m. mango, kokos og ananas, ingefærshot m. spinat, "black bean" burger m. guacamole og hashbrowns, granola banan cookie	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	125,-
Bakskuld m. rugbrød, citron og remoulade	1 stk. 80,- 2 stk. 110,-
Paneret rødspættefilet m. rugbrød, citron og remoulade	1 stk. 80,- 2 stk. 110,-
Pariserbøf Hakkebøf på ristet brød m. rødbeder, pickles, hakket løg, kapers, peberrod og rå æggeblomme	129,-
Steak tatar Groft friskhakket okseinderlår rørt m. cognac, løg, kapers, cornichoner og Tabasco. Serveres m. rå æggeblomme, pommes frites og aioli	155,-

WINTER MENU

STARTERS

Krzysztof's Gullasch soup with Marjarom and bread	85,-
5 pcs. of Panko crusted torpedo prawns with Chimichurri mayonnaise	95,-
Wild mushroom risotto with Parmesan and truffle oil	110,-
Steak tataré Fresh coarsely chopped beef with Cognac, onions, capers, cornichons and Tabasco. Served with a raw egg yolk, potato crisps, cress and toast.	125,-
Braised pig cheeks in Guinness with potato puree and spinach	110,-
Mulligatawny soup with chicken, rice and bread	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,-
Warm pork scratchings with a chili mayo	55,-
Garlic bread with tomato and Cheddar cheese	50,-
Chili con carne with Tortilla crisps and crème fraiche	95,-
Gourmet hotdog with pork scratchings, chilli mayo and cress	75,-
Gourmet brioche with Panko crusted prawns, Chimmichuri mayo, Romaine and potato crisps	85,-

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 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, Romaine, Rocket and Cottage Cheese with lemon	145,-
Salad with pan fried chicken breast cherry tomatoes, Romaine, avocado, bacon, croutons, Parmesan chips and Caesar dressing	135,-
Salad with grilled Halloumi with root vegetables baked in chilli, Romaine, Rocket and pickled redcurrants	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

Fried lemon sole on the bone with boiled potatoes, lemon and a parsley sauce	255,-
Glazed salmon in Teriyaki with chilli fried wild mushrooms, potato puree and spinach	225,-
Fried duck breast with confit of leg, pumpkin, potato puree, baked root vegetables and a port wine sauce	255,-
Moules frites Steamed blue mussels in white wine, garlic and parsley. Served with French fries and Aioli	175,-
Fried pork short rib with baked beetroot, pickled cucumber, boiled potatoes and gravy	225,-
Beef fillet of Danish Hereford 220g with fried wild mushrooms, baked tomatoes and caramelised garlic. Served with sauce Béarnaise 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, port wine sauce, baked tomatoes, 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	149,-
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	149,-
Halloumi burger with grilled Halloumi, chilli mayo, baked root vegetables, wild mushrooms, Rocket, French fries and mayonnaise	149,-

KIDS UNDER 12

Hamburger with ketchup. French fries and "remoulade"	80,-
Breaded fillet of plaice with French fries and "remoulade"	80,-
Gourmet hotdog with ketchup, "remoulade", pickled cucumber, crisp onions	70,-
Kids nachos with guacamole, salsa and crème fraiche	60,-

DESSERTS

Pumpkin tart with sea salt/caramel ice cream and sugar coated walnuts	75,-
Cherry cheesecake with an Oreo biscuit base, Bailey's whipped cream and crispy white chocolate	75,-
Apple tart with crème fraiche. Incl. coffee	60,-
Chocolate and orange fondant with vanilla ice cream and pickled redcurrants	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 crunchy nuts	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,-
Croque madame Toastie with ham, cheese, mustard and a fried egg	75,-
Brunch no. 1 Smoked Danish brunch sausage, scrambled eggs with bacon, Port Salut and oven baked ham with bread, melon, grapes and homemade Nutella with a toasted muffin	145,-
Brunch no. 2 Panko crusted prawns with Chimmichuri mayo, egg Atlantic with smoked salmon, Cottage Cheese with fried rye bread, avocado and bacon, Acai Bowl with mango, coconut and pineapple	145,-
Brunch no. 3 (gluten and lactose free, vegan) Acai Bowl with mango, coconut and pineapple. Ginger shot with spinach. Black Bean burger with guacamole, Hashbrowns and Granola Banana cookie	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	125,-
Bakskuld – salted and smoked dab with rye bread, lemon and "remoulade"	1 pc. 80,- 2 pcs. 110,-
Breaded fillet of plaice with rye bread, lemon and "remoulade"	1 pc. 80,- 2 pcs. 110,-
'Pariserbøf' Beef patty on toast with beetroot, pickles, chopped onion, capers, horseradish and a raw egg yolk	129,-
Steak tartare Freshly chopped beef w. Cognac, onions, capers, cornichons and Tabasco. Served with a raw egg yolk, French fries and Aioli	155,-