

LUNCH MENU 11.30 – 17.00

SNACKS

SALTY ALMONDS / CRACKLINGS / OLIVES /
CRISPY BRED & PESTO / CHEESE
1 snack 29,- 2 snacks 55,- 3 snacks 75,- 4 snacks 90,- 5 snacks 105,-

SMØRREBRØD - OPEN SANDWICHES

HERRING

with soft boiled egg, potato, onions and herb dressing

SMOKED COD

with mustard vinaigrette, beets og cracklings

BUTTER FRIED PLAICE

with pickled carrots, cauliflower cornichon and turmeric mayo

CREAMY CHICKEN SALAD

with celery, crispy chicken skin, fresh apple and capers

THE SPECIFIED

with thin slices of airdried leg of lamb, intense tomato and fennel

ROASTED BEEF

with variation of onions and Madagascar pepper sauce (warm dish)

VERY MATURE DANISH CHEESE

with raw onions, stock jelly and rum

On home baked ryebread. 2 is recommended. Pr. piece 85,-

WARM DISHES

ONION SOUP of ox stock with cheese gratinated crouton 98,-

OMELET with sauté of vegetable and ham sauté.
Served smiling with salad 135,-

TRADITIONAL DANISH; fried plaice, smoked salmon,
prawns, salad and herb dressing homemade white fried bread 169,-

TARTE FLAMBÉE; thin bread gratinated with sour cream,
bacon and onion – served with salad 89,- small salad +40,-

TARTIFLETTE; fried onion and potatoes with ham gratinated with
cheese and sour cream. Served with salad 139,-

BISTRO DISH OF THE DAY please ask 149,- small salad +40,-

TODAY ´S VEGAN please ask 169,-

SEASONAL DISHES

LIGHT DISH FROM THE SEA

Smoked cod, cracklings, vinaigrette and beetroot, Marinated prawns,
smiling egg and cress and Smoked salmon with herb dressing
Served with bread and butter 159,- small salad +40,-

SEASON PLATE - SMALL SEASON INSPIRED DISHES

Smoked cod cracklings, mustard vinaigrette and beetroot
Thin slices of airdried leg of lamb with intense tomato and fennel
Roasted Beef with variation of onions and pepper sauce
2 cheeses with garnish
- please let us know if there are cheeses you do not want
Apple trifle with port wine, bred crumble and cream
Served with bread and butter 199,- (without cheese or dessert 169,-)

SALADS

GRATINATED GOAT CHEESE with salad, croutons,
semidried tomatoes, olives and marinated raisins 139,-

THIN SLICES OF AIRDRIED LEG OF LAMB with salad,
croutons, tomatoes, olives and marinated fennel 139,-

SMOKED SALMON with salad, croutons, semidried
tomatoes, olives, potatoes and herb dressing 139,-

CHEESE

CHEESES 3 pieces with garnish 78,-

CHEESES 5 pieces with garnish 125,-

- please let us know if there are cheeses you do not want

GRATINATED GOAT CHEESE, crouton, marinated raisins 65,-
CAMEMBERT FRITES, fried bread, gooseberry compote 65,-

DESSERTS

PARFAIT ice with nougat and chocolate 60,-

CREME BRULEE with hint of white chocolate and sorbet 60,-

CHOCOLATE CAKE white ganache and apple sorbet 60,-

APPLE TRIFLE with port wine, bred crumble and cream 45,-

SUPPLEMENTS

BREAD with butter 15,- GLUTENFREE BREAD with butter 15,-
SMALL SALAD seasonal 40,-
FRIES with sauce Heinz ketchup 40,-

We reserve the right to make changes in case of unforeseen complications

EVENING MENU FRA 17.00

SEASON MENU

CHOOSE 3 OR 4 COURSES

Smoked cod cracklings, mustard vinaigrette, beetroot and Thin slices of airdried leg of lamb, with intense tomato and marinated fennel

Roasted Beef with variation of onions and pommes Duchesse and Madagascar pepper sauce

3 cheeses with garnish

- please let us know if there are cheeses you do not want

Chocolate cake with white ganache and apple sorbet

3 retter 295,- 4 retter 350,-

WINE

White- og redwine during dinner and one glass of dessert wine

For 3 courses 175,- For 4 courses 229,-

SEASONPLATE

SEASON PLATE – SMALL SEASON INSPIRED DISHES

Smoked cod cracklings, mustard vinaigrette and beetroot

Thin slices of airdried leg of lamb with intense tomato and fennel

Roasted Beef with variation of onions and pepper sauce

2 cheeses with garnish

- please let us know if there are cheeses you do not want

Apple trifle with port wine, bred crumble and cream

Served with bread and butter 199,- (without cheese or dessert 169,-)

SNACKS AND LIGHT DISHES

SALTY ALMONDS / CRACKLINGS / OLIVES / CRISPY BRED & PESTO / CHEESE

1 snack 29,- 2 snacks 55,- 3 snacks 75,- 4 snacks 90,- 5 snacks 105,-

TWO SMALL STARTERS IN ONE SERVING

Smoked cod cracklings, mustard vinaigrette, beetroot and Thin slices of airdried leg of lamb, with intense tomato and marinated fennel 98,-

LIGHT DISH FROM THE SEA

Smoked cod, cracklings, vinaigrette and beetroot, Marinated prawns, smiling egg and cress and Smoked salmon with herb dressing

Served with bread and butter 159,- small salad +40,-

ONION SOUP of ox stock with cheese gratinated crouton 98,-

TARTE FLAMBÉE; thin bread gratinated with sour cream, bacon and onion – served with salad 89,- small salad +40,-

BISTRORETTER

TRADITIONAL DANISH; fried plaice, smoked salmon, prawns, salad and herb dressing on homemade white fried bread 169,-

TARTIFLETTE; fried onion and potatoes with ham gratinated with cheese and sour cream. Served with salad 139,-

BISTRO DISH OF THE DAY please ask 149,- small salad +40,-

ROASTED BEEF with variation of onions and pommes Duchesse and Madagascar pepper sauce 195,-

STEAK BEARNAISE with onion relish, fries and salad 265,-

TODAY 'S VEGAN please ask 169,-

SALADS

GRATINATED GOAT CHEESE with salad, croutons, semidried tomatoes, olives and marinated raisins 139,-

THIN SLICES OF AIRDRIED LEG OF LAMB with salad, croutons, tomatoes, olives and marinated fennel 139,-

SMOKED SALMON with salad, croutons, semidried tomatoes, olives, potatoes and herb dressing 139,-

CHEESE

CHEESES 3 pieces with garnish 78,-

CHEESES 5 pieces with garnish 125,-

- please let us know if there are cheeses you do not want

GRATINATED GOAT CHEESE, crouton, marinated raisins 65,-

CAMEMBERT FRITES, fried bread, gooseberry compote 65,-

DESSERTS

PARFAIT ice with nougat and chocolate 60,-

CREME BRULEE with hint of white chocolate and sorbet 60,-

CHOCOLATE CAKE white ganache and apple sorbet 60,-

APPLE TRIFLE with port wine, bred crumble and cream 45,-

SUPPLEMENTS

BREAD with butter 15,- GLUTENFREE BREAD with butter 15,-

SMALL SALAD seasonal 40,-

FRIES with sauce Heinz ketchup 40,-

We reserve the right to make changes in case of unforeseen complications