

## STARTERS

(1) **Marinated Salmon** 125 / €18

The marinated salmon is made from our family recipe from 1971. Served with cumin bread and mustard dressing, it's a 'must try'.

(2) **Scampi Fritti** 125 / €18

Choose the crispy flavour of deep-fried scampi. We serve this all time favourite with our tasty Madagascan peppercorn dressing.

(4) **Danish Oysters**  
Per Oyster 45 / €7

Oysters from the Danish fjord, 'Limfjorden', are a rare treat. Enjoy the meatiness and nutty flavour with a squeeze of fresh lemon.

(5) **Carpaccio** 125 / €18

Thin slices of beef. With olive oil, olives, and freshly grated cheese from one of our local producers.

(9) **Mushrooms à la Crème** 139 / €20

Mushrooms à la Crème on toast.

*Please see our blackboard for more starters.*

## LOBSTER FROM TANK

(19A) **1/2 Grilled Lobster** 250 / €36

(19B) **1/1 Grilled Lobster** 490 / €70

Freshly grilled upon order. Served with lemon.

*All prices include VAT & service. Change in DKK only.*

AAR-SKOV 09/2019 (ENG)

## STEAKS

### MEALS TO SHARE

#### SOME OF OUR STEAKS ARE IDEAL FOR SHARING

\* 10D and 12D are ideal for 2 people to share, and we carve them at your table.

### FILLET

(10A) ca. 140 g 265 / €38

(10B) ca. 200 g 345 / €49

(10D) ca. 400 g \* Carved at your table 670 / €96

(16A) ca. 160 g Grilled Skewer 195 / €28

Experience the tenderness of this popular cut - we promise you won't regret it.

### SIRLOIN

(12A) ca. 250 g 295 / €42

(12D) ca. 500 g \* Carved at your table 550 / €79

If you are hungry for a steak that is tender and rich in flavour, this would be an excellent choice.

### RIBEYE

(18A) ca. 300 g 325 / €46

A rich steak with heavy marbling.

### T-BONE

(13F) ca. 500 g 395 / €56

If you can't decide, have a T-bone. It's a sirloin steak on one side of the bone and a filet steak on the other – the best of both worlds in one serving.

### GROUND STEAK

(14A) ca. 200 g 165 / €24

A real Danish classic. Combined with our crispy onion rings, this steak is pure comfort.

## ALTERNATIVES TO BEEF

### LAMB

**Rack of Lamb**  
(30A) ca. 300 g 290 / €41

If you like lamb, you should order a rack of lamb - grilled and served on the bone to enhance the flavour.

### POULTRY

**Chicken Breast**  
(11B) ca. 200 g 185 / €26

Grilled chicken breast - juicy and tender.

### FISH

(15A) **Turbot** 295 / €42

A fish that even meat lovers will enjoy. The flesh is white and firm with a delicate flavour.

### VEGETARIAN

**Vegetable Steak**  
(11G) ca. 180 g 175 / €25

Vegetarian patty of mushrooms, linseeds and herbs.

**Salad Bar as a main course** 160 / €23

Create your own salad from our large salad bar with fresh lettuces, seasonal vegetables and home-made dressings.

## SIDES

### POTATOES & BUTTER

The prices of all main courses are inclusive of your choice of potato and seasoned butter.

**Seasoned butter**  
Garlic or parsley butter.

**French fries**

or

**Potatoes of the season**

### SALAD BAR

**Together with a main course** 75 / €11

Create your own salad from our large salad bar with fresh lettuces, seasonal vegetables and home-made dressings.

### SURF & TURF

(20A) **1/2 Rock Lobster tail** 139 / €20

(20B) **1/1 Rock Lobster tail** 278 / €40

Add 1/2 or a whole grilled rock lobster tail to your steak.

### FOIE GRAS

**Seared Foie Gras** 99 / €14

Add a slice of seared foie gras with truffle oil to your steak.

### SAUCE

**Hereford Béarnaise** 35 / €5

**Pepper Sauce** 35 / €5