

Aperitif



Enjoy an aperitif before your meal. We recommend you get started with one of our favorites:

GIN FIZZ WITH CHAMPAGNE 115 / €16

Gin, fresh lemon juice, cane sugar syrup, Champagne.

Please ask your waiter for the selection of our other cocktails.

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.

(3) LÖJROM WITH BLINIS 155 / €22

'Löjrom' is the roe from the fish 'siklölj'. It is so delicious that we adopted this speciality from our Swedish neighbours. It's served with blinis, crème fraîche, red onions and lemon.

(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) CECINA 125 / €18

Cecina (cured and dried beef) with romesco sauce, salted almonds and Manchego cheese.

(9) STARTER OF THE SEASON 139 / €20

Langoustine soup. With herbs and crisp scampi roll.

From the Grill

FILLET

(10A) ca. 140 g 265 / €38

(10B) ca. 200 g 345 / €49

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

GRILLED FILLET SKEWER

(16A) ca. 160 g 195 / €28

SURF & TURF

(10S) ca. 140 g 375 / €54

Fillet steak with half a grilled rock lobster tail.

SIRLOIN

(12A) ca. 250 g 295 / €42

(12B) ca. 400 g 410 / €59

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.

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.

CHICKEN BREAST

(11B) ca. 200 g 185 / €26

Grilled chicken breast served with aged parmesan cheese.

From the Grill

Dry Aged Beef

If you want to try a new kind of meat, we offer you the unique taste experience of dry ageing. The result is the ultimate expression of beef in terms of flavour and tenderness.

SIRLOIN

(12F) ca. 250 g * 315 / €45

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

RIBEYE

(18F) ca. 250 g * 375 / €54

This ribeye is dry aged, which enhances the quality and taste of beef. The intensity of the flavour will be one to remember.

**) All dry-aged steaks are subject to availability.*

Meals to Share - Carved at your Table

Please allow a certain preparation time for the shared meals. Please ask your waiter, if you are in a hurry.

WHOLE FILLET FOR 2

(10D) ca. 400 g 670 / €96

If you are two people dining together, we suggest sharing a whole fillet steak from the head of the tenderloin. We carve it for you, when served.

WHOLE PORTERHOUSE FOR 2

(13D) ca. 1000 g 795 / €114

Sirloin steak on one side of the bone and filet steak on the other.

WHOLE RIBEYE FOR 2

(18D) ca. 500 g 550 / €79

If you are two people dining together, we suggest sharing a whole ribeye steak. We carve it for you, when served.

Vegetarian

VEGETABLE STEAK

(11G) ca. 180 g 175 / €25

Vegetarian patty of mushrooms, linseeds and herbs. Served with pickled beets and horseradish.

From the Ocean

(15A) TURBOT 295 / €42

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

Sides

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

Seasoned Butter (Garlic or Parsley)

French Fries

Potato of the Season: "Pommes Anna" - layered potatoes cooked with herbs.

SALAD BAR

Together with a main course 75 / €11

As a main course 160 / €23

Create a fresh salad by your own choosing as a side dish or as a main course.

SEARED FOIE GRAS 99 / €14

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

SURF & TURF

1/2 Rock Lobster Tail (20A) 125 / €18

1/1 Rock Lobster Tail (20B) 250 / €36

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

SAUCE 35 / €5

Hereford béarnaise or pepper sauce.

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