

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) CARPACCIO 125 / €18

Thin slices of dry aged Australian beef. With olive oil, olives, and freshly grated Parmesan cheese.

(9) STARTER OF THE SEASON 139 / €20

Langoustine soup. With herbs and crisp scampi roll.

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

DK

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.

(16A) ca. 160 g pieces of fillet 195 / €28

Grilled fillet skewer.

(10S) ca. 140 g fillet & ½ Rock lobster tail 375 / €54

Fillet steak with half a grilled rock lobster tail.

SIRLOIN

(12A) ca. 250 g 295 / €42

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 / Cut from our "Extreme Beef"

(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.

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.

These cuts are ideal for 2 people:

FILLET

(10D) ca. 400 g 670 / €96

SIRLOIN

(12D) ca. 500 g 550 / €79

RIBEYE

(18D) ca. 500 g 550 / €79

EXTREME BEEF

Dry aged beef from "Kimberly Station Farm" i Queensland, Australia (subject to availability).

First, the cattle graze and are subsequently grain-fed for a minimum of 300 days. The beef has a heavier marbling because of the grain feeding, and it gives the beef a buttery flavour. The beef is dry aged for a minimum of 60 days before we carve it. The result is the ultimate expression of beef in terms of flavour and tenderness.

These cuts are ideal for 4 people, or for more or less:

CÔTE DE BOEUF

(18E) ca. 1,1 kg 1.195 / €171

Ribeye on the bone.

BONE-IN STRIPLOIN

(12E) ca. 800 g 995 / €142

Sirloin on the bone.

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.

French fries or Potatos 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

(20A) 1/2 Rock Lobster Tail 125 / €18

(20B) 1/1 Rock Lobster Tail 250 / €36

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

SAUCE 35 / €5

Hereford béarnaise or pepper sauce.