

## 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

Served with cumin bread and mustard dressing, it's a 'must try'.

### (2) SCAMPI FRITTI 125 / €18

Deep-fried scampi served with our tasty Madagascan peppercorn dressing.

### (3) LÖJROM WITH BLINIS 155 / €22

'Löjrom' is the roe from the fish 'sikløj'. Served with blinis, crème fraîche, red onions and lemon.

### (4) DANISH OYSTERS 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.

## Lobster from Tank

Freshly grilled upon order. Served with lemon.

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

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

## From the Grill

### FILLET

(10A) ca. 140 g 285 / €41

(10B) ca. 200 g 360 / €51

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

### GRILLED FILLET SKEWER

(16A) ca. 160 g 215 / €31

### SURF & TURF

(10S) ca. 140 g 395 / €56

Fillet steak with half a grilled rock lobster tail.

### SIRLOIN

(12A) ca. 250 g 315 / €45

(12B) ca. 400 g 425 / €61

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 345 / €49

A rich steak with heavy marbling.

### T-BONE

(13F) ca. 500 g 425 / €61

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 175 / €25

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

### RACK OF LAMB

(30A) ca. 300 g 325 / €46

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 195 / €28

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 \* 345 / €49

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 \* 395 / €56

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 690 / €99

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 840 / €120

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

### WHOLE RIBEYE FOR 2

(18D) ca. 500 g 580 / €83

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 185 / €27

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.