

OUR FAVOURITE MENU

STARTER

Marinated salmon with avocado,
lemon, crisp lettuces and warm nut vinaigrette.

MAIN

Sirloin steak (grain-fed), approx. 250g.
Served with a selection of shared side dishes.

DESSERT

Dessert pie of the season.

ALL 3 COURSES kr. 575 /€82

Starter & Main kr. 495 /€71

Main & Dessert kr. 455 /€65

Extra: Béarnaise or pepper sauce 35 /€5

Prices per person

WINE MENU

3 glasses of wine
kr. 325 /€46 per person

THE WHOLE PACKAGE

Bubbles & snacks
3-course menu
Wine menu
Coffee with something sweet

kr. 950 /€136 per person

PRE DINNER

BUBBLES OR A COCKTAIL WITH SNACKS

125 / €18 pr. person.

Choose between our four cocktails:

House Gin & Tonic | Rhubarb Cocktail | Grapefruit Spritz | Vodka/Lime with Ginger

A HEREFORD BEEFSTOUW

All prices are inclusive of VAT and service. Change in DKK only..

Commercial cards, issued within or outside of EU/EØS and private cards issued outside EU/EØS will be surcharged with a fee (shown on your receipt).

The fee rate may vary depending on the type of card and the country of origin. 01/2023

STARTERS

#1 MARINATED SALMON kr. 155 / €22

With avocado, lemon, crisp lettuces
and warm nut vinaigrette.

#3 SCAMPI FRITTI kr. 155 / €22

Deep-fried scampi with a Madagascan pepper cream.

#2 AVOCADO SALAD kr. 125 / €18

With Jerusalem artichokes, crisps, lettuces,
and vinaigrette with pumpkin seeds and wasabi.
(Vegetarian)

#4 OYSTERS

1 - kr. 39 / €6 | 3 - kr. 99 / €14 | 6 - kr. 179 / €26

Irish Rock Oysters served with
grilled lemon, tabasco and apple vinaigrette.

#5 BEEFSTOUW TARTARE kr. 155 / €22

Tartare with lettuces, crisp rye bread
and watercress.

#6 LOBSTER SOUP kr. 155 / €22

Lobster soup with scampi soufflee, dill and celeriac.

MAIN COURSES

BEEF FROM THE GRILL

FOR ONE PERSON

FILLET

#10A ca. 175 g kr. 395 / €56

SIRLOIN

#12A ca. 250 g kr. 395 / €56

RIBEYE

#18A ca. 300 g kr. 450 / €64

T-BONE

#13A ca. 500 g kr. 495 / €71

GROUND STEAK

#14A ca. 200 g kr. 225 / €32

FOR TWO

FILLET

#10D ca. 400 g

SIRLOIN

#12D ca. 500 g

RIBEYE

#18D ca. 450 g

**Per person kr. 395 / €56
by 2 people**

The steak is grilled to the same
degree for both of you and we
served it carved. If you don't want
to share your steak with anyone,
the price is 725 / €104

Our sirloin and ribeye come from European Angus cattle,
grain-fed for 150 days which - in our opinion - gives the right
level of marbling.

ALTERNATIVES TO BEEF

GRILLED RUMP OF LAMB

#30A ca. 200 g kr. 335 / €48

GRILLED CHICKEN BREAST

#11B kr. 250 / €36

PLAICE

#15A kr. 310 / €44

VEGETARIAN

GRILLED CELERIAC

with vegetables and herbs
#11V kr. 225 / €32

SIDE DISHES

Served as a main course
#20A kr. 175 / €25

THE PRICE

of your main course is inclusive
of vegetables and potatoes of the
season to share at your table
- please ask your waiter.

EXTRA:

Bearnaise- or pepper sauce kr. 35 per person.