

SNACKS

Salted almonds	49
Marinated olives	69
Fried calamari - tartar sauce - lemon	110
Chicken wings - Korean BBQ - sesame	89
Fries - 'Vesterhavs' cheese - aioli	79
3 Gillardeau oysters	149
Hot sauces - vinaigrette with shallots	
15. G. Baerii caviar - blinis - crème fraîche - pickled red onions	249

LUNCH MENU

Must be ordered by the whole table.
Served family style.

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| 1. SERVING | 399 |
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- Curry herring - capers - red onions
 - Filet of plaice - 'remoulade' - seaweed pearls - lemon
 - Soft boiled egg - shrimps - salsa verde
 - Caramelized carrot - carrot and miso puré - pesto
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|------------|--|
| 2. SERVING | |
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- Beef tartar - Pak Choi - ponzu cream - sesame - seaweed
 - Creamy chicken salad - mushrooms - bacon
 - Roastbeef - "remoulade" - pickled mustard seeds - pickled carrots & cucumber

A LA CARTE "SMØRREBRØD"

VEGETARIAN

CARROT DISCO	129
Caramelized carrot miso puré - pesto on carrot tops - pumpkin seeds - herb salad	

HERRING

CURRY HERRING	129
Soft boiled egg - capers - apple - cabbage	
FRIED HERRING	139
Onion & apple compote - horseradish - mustard seeds - cabbage	

Remember the Aquavit for the herring

3cl - small size	45
6cl - acceptable size	70
1 bottle 70cl	850

Alborg Taffel 45 % - Alborg Porse 40% - Ækvator 40%
Brøndum clear 40% - O.P. Anderson 40%

FISH & SHELL FISH

PAN FRIED EGG & HAND PEELED SHRIMPS	149
Grated Danish cheese - chives emulsion - lemon	
WHITE ASPARAGUS	159
Shrimps - wild garlic hollandaise - radish	
FILET OF PLAICE	139
Kale remoulade - lemon - seaweed pearls - dill	
FILET OF PLAICE & HAND PILLED SHRIMPS	159
Creamy shrimp salad - cabbage - pickled red onions	
LEMON CURED RAINBOW TROUT	149
Fried apple pure - horseradish cream - dill salsa verde - marinated cabbage	

Ask your waiter for information about allergens.
Filtered water ad libitum per person 25,-

MEAT

CAESAR SALAD AS 'SMØRREBRØD'	139
Roasted rooster breast - Caesar dressing - croutons - grated Grana Padano - grilled salad	
ROASTBEEF	139
"remoulade" - pickled mustard seeds - pickled carrots & cucumber - horseradish	
CREAMY CHICKEN SALAD	139
Mushrooms - bacon - asparagus - tarragon	
BEEF TATARE	139
Pak Choi - ponzu cream - sesame - seaweed	

BIGGER COURSES

CAESAR SALAD	189
Roasted rooster breast - Caesar dressing - croutons - grated Grana Padano - grilled salad	
WHOLE FRIED PLAICE	349
Hand-peeled shrimp - Danish potatoes - sauce blanquette with herbs and roe	
OUR FAMOUS BURGER	189
180gr. beef - béarnaise - onion & apple compote - bacon - cheese - cucumber - fries with aioli Add extra beef +39,-	
BEEF TARTARE & FRIES	189
Pak Choi - ponzu cream - sesame - seaweed - fries with aioli	
VEAL WIENERSCHNITZEL	299
Pepper sauce - potatoes - peas - salsa verde - horseradish - anchovies	

FOR OUR SMALL FRIENDS

PASTA -meat sauce - grated cheese	99
VANILLA ICE CREAM - chocolate sauce - crunch	69

CHEESES & DESSERTS

3 KINDS OF CHEESES	129
Sweet - salt - crisp - sour	
STICKY TOFFEE PUDDING	99
vanilla icecream - caramel sauce - almonds	
TONQUIN BEAN CREME BRULEE	99
Buckthorn sorbet - dulce de leche	
OLD SCHOOL APPLE CAKE	89
Crunch - vanilla cream - whipped cream toffee	
OUR RHUBARB TRIFLE	89
Crunch - vanilla cream - whipped cream toffee	
2 SCOOPS OF ICE CREAM	79
Hear your waiter for today's selection	
SWEETS FOR THE COFFEE	79
Profiterole - macaron - raspberry shortbread	