

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 -	249
crème fraîche - pickled red onions	

LUNCH MENU

Must be ordered by the whole table.

Served family style.

1. SERVING	399
- Curry herring - capers - red onions	
- Filet of plaice - 'remoulade' - seaweed pearls - lemon	
- Soft boiled egg - shrimps - salsa verde	
- Our nicoise - tuna sashimi - new danish potatoes -	
summer tomatoes - black olives - soft boiled egg	
2. SERVING	
- 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

BAKED SUMMER ONIONS	129
Stracciatella - malt crumble - pickled elderflower	

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 & SHELLFISH

PAN FRIED EGG & HAND PEELED SHRIMPS	149
Grated danish cheese - chives emulsion - lemon	
FILET OF PLAICE	139
Kale remoulade - lemon - seaweed pearls - dill	
FILET OF PLAICE & HAND PEELED SHRIMPS	159
Creamy shrimp salad - cabbage - pickled red onions	
OUR NICOISE	149
Tuna sashimi - summer tomatoes - black olives -	
soft boiled egg	

Ask your waiter for information about allergens.

Filtered water ad libitum per person 25,-

MEAT

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 - new 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 BOLOGNESE	99
Meat sauce - grated cheese	
FILET OF PLAICE	99
Fries - ketchup	
VANILLA ICE CREAM	69
Chocolate sauce - crunch	

CHEESES & DESSERTS

3 KINDS OF CHEESES	129
Sweet - salt - crisp - sour	
‘KOLDSKÅL’ PANNA COTTA	99
White chocolate - strawberry compot - fresh berries - oat bisquit - basil	
TONQUIN BEAN CREME BRULEE	99
Seabuckthorn sorbet - dulce de leche	
OLD SCHOOL APPLE CAKE	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	