STARTERS

Beef Carpaccio served with pesto, salad and flakes of baked parmesan cheese	dkk.	98, -
Smoked Swordfish carpaccio of smoked swordfisk served with balsamic-honey glace, ginger pickled onions, salad and grilled artichoke.	dkk.	92,-
Tomato Salad with pesto, salad, fresh mozzarella, olives roasted almonds and red onion.	dkk.	78,-
Shrimp Cocktail served with thousand island dressing	dkk.	89,-
Starter of the Month Please see our 3 course menu	dkk.	86,-

There is fresh baked bread for all starters

Steaks

Steak Bearnaise	150 gr.	of tenderloin	dkk. 229,-
Served with sauce béarnaise	200 gr.	of tenderloin	dkk. 254,-
	300 gr.	of tenderloin	dkk. 309,-
Pepper steak	150 gr.	of tenderloin	dkk. 229,-
Served with pepper sauce	200 gr.	of tenderloin	dkk. 254,-
	300 gr.	of tenderloin	dkk. 309,-
Garlic steak	150 gr.	of tenderloin	dkk. 229,-
Served with garlic butter	200 gr.	of tenderloin	dkk. 254,-
	300 gr.	of tenderloin	dkk. 309,-

All steaks are served with potatoes of the day and a variety of vegetables

Plank steak,	200 gr. steak of sirloin	dkk.	234,-
served on an oak plank with baked potato puree,	300 gr. steak of sirloin	dkk.	289,-
spiced tomato, vegetables and mushroom sauce.			

Salad	dkk.	39,-
Extra sauce or garlic butter	dkk.	15,-

Main dishes

Fish dish of the day	daily price	
Please consult your waiter		
Main course of the month See our 3 course menu	dkk.	198,-
Vegetarian dish braised celery served with choron sauce, potatoes and a variety of vegetables.	dkk.	178,-
Stuffed breast of Guinea hen stuffed with ricotta and wild garlic Served with sauce supreme and garnish of the day	dkk.	195,-

DESSERTS

Coupe Denmark	dkk.	54,-
Vanillaice with chocolate sauce and whipped cream		
Crepes suzette (flamed in the kitchen) Flamed pancakes With caramel/orange sauce and vanilla ice	dkk.	65,-
Pancakes	dkk.	62,-

served with vanilla icecream

Deep fried Camembert
served with pickled berries and toasted bread

dkk. 65,-

dkk. 68,-

Dessert of the month

Please see our 3 course menu

For your coffee

Filled Chocolate

dkk. 18,-