



3 course menu

Starter

Pastis flambéed large prawns roasted with red pepper, courgette, onion, fresh basil and garlic. Served on salad with aioli.

Served with freshly baked bread.

Main course

Entrecote of veal fillet served with chanterelle sauce, roasted new potatoes, cauliflower gratin and a variety of the summers vegetables.

Dessert

Dark chocolate mousse topped with bailey cream, almond crunch and roasted marshmallow.

Or

Irish Coffee (2 cl. Whiskey) Coffee, brown sugar and whipped cream.

2 courses dkr. 256,-

3 courses dkr. 298,-