

MENU

SNACKS

Pris pr person

Lille skål oliven	30,-
Saltede mandler	30,-
Chips med urtecreme	40,-
Tortillachips med salsa	40,-
2 stk Rejebrod med chilimayo	50,-

FORRETTER

LILLE / STOR

Rustik, lun tomatsuppe med friske tomater, hvidløgscreme, basilikum, croutons og olivenolie	75,- / 110,-
Håndskåret tatar med rødbede cruditee, rå blomkål i sennep, grillede forårsløg, sprødstegte capers, wasabi-mayo og sprødt rugbrød	75,- / 110,-
Asiatiske fiskefrikadeller med edamame bønne salat og thai-marinade	75,- / 110,-
Røget laks med urtecreme, æbler og salat	75,- / 110,-

HOVEDRETTER

LILLE / X-TRA kød

Braiserede spoleben med sauce af reduceret braiseringslage, knuste kartofler, rødbeder bagt med æbleeddike stegte skorzonerrødder og gulerods crudite	165,- / + 35,-
Stegt kalveculotte med rødvin sauce , knuste kartofler, rødbeder bagt med æbleeddike stegte skorzonerrødder og gulerods crudite	185,- / + 45,-
Hvid fisk af torskefamilien m svampesauce, knuste kartofler, rødbeder bagt med æbleeddike stegte skorzonerrødder og gulerods crudite	220,-
Ribeye med grøn salat, lun bearnaisesauce og pommes frites	349,-

TILVALG

Ekstra grøntsager	45,-
Dagens grønne salat	45,-
Bearnaise	40,-
Pommes frites	40,-

OST OG DESSERT

Gateau Marcel med vaniljeis og bærkompot	110,-
Artikoks æblekage med let pocherede tern af æble, småkage crumble, vanilleis og råsyltede ribs	110,-
Hvid chokolade mousse m hindbær sorbet	110,-
2 petit fours Gateau Marcel og hjemmelavet kransekage	60,-
Ostetallerken med 2 oste og tilbehør Blå Kornblomst - Vesthavsost - Brie De Meaux Vælg 2 ud af de 3 oste (ekstra ost +30,-)	120,-
Cubansk / irsk kaffe	85,-

3-RETTERS MENU

Kan IKKE kombineres med andre rabatter eller boxe

Ved køb af forret, hovedret og dessert eller ost (ikke petit fours)

Rabat 40,-

Vinmenu 3 glas

235,-

MENU

SNACKS

Price per person

Small bowl of olives	30,-
Salted almonds	30,-
Chips with herb cream	40,-
Tortilla chips with salsa	40,-
2 pieces of Shrimp bread with chili mayo	50,-

APPETIZERS

SMALL / LARGE

Rustic, warm tomato soup with fresh tomatoes, garlic cream, basil, croutons and olive oil	75,- / 110,-
Hand-carved tartare with beetroot cruditee, raw cauliflower in mustard, grilled spring onions, crispy fried capers, wasabi mayo and crispy rye bread	75,- / 110,-
Asian fish cakes with edamame bean salad and Thai marinade	75,- / 110,-
Smoked salmon with herb cream, apples and salad	75,- / 110,-

MAIN COURSES

SMALL / X-TRA meat

Braised pork hock with sauce of reduced braising brine, crushed potatoes, beetroot baked with apple cider vinegar, fried scorzonera roots and carrot crudite	165,- / + 35,-
Fried veal culotte with red wine sauce, crushed potatoes, beets baked with apple cider vinegar, fried scorzonera roots and carrot crudite	185,- / + 45,-
White fish of the cod family with mushroom sauce, crushed potatoes, beetroot baked with apple cider vinegar, fried scorzonera and carrot crudite	220,-
Ribeye with green salad, warm bearnaise sauce and french fries	349,-

OPTION

Extra vegetables	45,-
Today's green salad	45,-
Béarnaise	40,-
French fries	40,-

CHEESE AND DESSERT

Marcel Cake with vanilla ice cream and berry compote	110,-
Artichoke apple cake with lightly poached apple cubes, cookie crumble, vanilla ice cream and raw pickled currants	110,-
White chocolate mousse with raspberry sorbet	110,-
2 petit fours Gateau Marcel and homemade wreath cake	60,-
Cheese plate with 2 cheeses and accessories Blue Cornflower - West Sea Cheese - Brie De Meaux Choose 2 out of the 3 cheeses (extra cheese +30,-)	120,-
Cuban / Irish coffee	85,-

3-COURSE MENU

Cannot be combined with other discounts or boxes.

When purchasing a starter, main course and dessert or cheese (not petit fours) Discount 40,-

Wine menu 3 glasses

235,-

GODE TILBUD

FIRST AND FAST

*Medlemstilbud - bestil bord kl
17:00 eller 17:30 Man - Tors.*

L. / ST.

Hovedret nr. 1 110,- / 165,-

TASTING MENU

Alle dage

5 retters tasting menu

455,-

Frit valg af 3 små forretter, (serveres samtidig)
Frit valg mellem de 2 første hovedretter (lille)
Frit valg af dessert
+ evt tillæg for dyrere hovedretter, ost og
desserttallerken

5 + 5

665,-

Ovenstående menu med;
3 små glas vin til forretterne
1 stort glas vin til hovedretten
1 glas vin til ost eller dessert.

Gode tilbud kan ikke kombineres med andre rabatter eller bokse

BØRNEMENU

MENU

Vælg én børnehovedret og børnedesserten for kun 125,-

BØRNEHOVEDRETTER

85,-

1 Hjemmelavet fiskefilet med pommes frites
og ketchup eller mayo

2 Nuggets med pommes frites og ketchup
eller mayo

3 Spaghetti med kødsovs

BØRNEDESSERT

55,-

Pandekage med vaniljeis

VEGETAR OG VEGANER SAMT INTOLERANCER

Vi kan servere følgende som hovedretter med samme grønt og kartoffel som kalveculotte

1. Rødbedebøf med senneps sauce eller
2. Vege-schnitzel med cremet svampe sauce

evt på vegansk mælk. Derudover har vi flere skiftende muligheder for foretter og desserter.

Vi tager selvfølgelig også hensyn til laktose- og gluten intolerance, samt andre allergier og præferencer.

OBS! Hvis vi ved det i forvejen, er det nemmere at gøre jer glade.

GOOD DEALS

FIRST AND FAST

*Member offers - book a table
17:00 or 17:30 Mon - Thurs*

Small / Large

Main course no. 1 110,- / 165,-

TASTING MENU

All days

5-course tasting menu 455,-

Free choice of 3 small appetizers (served simultaneously)
Free choice between the first 2 main courses Free choice
of dessert

+ possible surcharge for more expensive main courses,
cheese and dessert plate

5 + 5

665,-

The above menu includes;
3 small glasses of wine for the appetizers
1 large glass of wine for the main course
1 glass of wine with cheese or dessert.

Great deals cannot be combined with other discounts or boxes.

CHILDREN'S MENU

MENU

Choose one children's main course and children's dessert for only 125,-

CHILDREN'S MAIN COURSES

85,-

1 Homemade fish fillet with french fries and
ketchup or mayo

2 Nuggets with French fries and ketchup or
mayo

3 Spaghetti with meat sauce

CHILDREN'S DESSERT

55,-

Pancake with vanilla ice cream

VEGETARIAN AND VEGAN AS WELL AS INTOLERANCES

We can serve the following as main courses with the same vegetables and potatoes as veal culottes:

1. Beetroot steak with mustard sauce or
2. Veggie schnitzel with creamy mushroom sauce, optionally with vegan milk. In addition, we have several changing options for appetizers and desserts.

Of course, we also take into account lactose and gluten intolerance, as well as other allergies and preferences.

NOTE: If we know in advance, it is easier to make you happy.