

MENU

SNACKS

Pris pr person

Lille skål oliven	25,-
Saltede mandler	25,-
Chips med urtecreme	35,-
Tortillachips med salsa	35,-
Rejebrød med chilimayo	45,-

FORRETTER

LILLE / STOR

Græskarsuppe med sprød salvie, syltet græskar, græskarkerneolie og ristede græskarkerner	65,- / 95,-
Brandade/Bacalao - Fransk/portugisisk klassiker med torsk og kartoffel i cocotte	65,- / 95,-
Håndskåret tatar med grillet forårsløg, wasabimayo, rødbede crudite, rå blomkål m sennep, sprødristede kapers og sprøde rugbrøschips	65,- / 95,-
Røget laks med urtecreme og salat	65,- / 95,-

HOVEDRETTER

LILLE / X-TRA kød

Langtidsbraiserede kyllingelår med svampesauce, fritterede jordskokker, råsyltede gulerødder, bagte æbler med timian og kartoffelfondant	125,- / + 50,-
Stegt kalveculotte m kmadagaskarpebersauce, fritterede jordskokker, råsyltede gulerødder, bagte æbler med timian og kartoffelfondant	155,- / + 60,-
Bagt laks med hollandaise-mayo, fritterede jordskokker, råsyltede gulerødder, ovnbagt fennikel og kartoffelfondant	195,-
Ribeye med grøn salat, kold bearnaisesauce og pommes frites	325,-

TILVALG

Ekstra grøntsager	40,-
Dagens grønne salat	40,-
Bearnaise	35,-
Pommes frites	35,-

OST OG DESSERT

Ostetallerken med 2 oste og tilbehør Blå Kornblomst - Vesthavsost - Brie De Meaux Vælg 2 ud af de 3 oste (ekstra ost +20,-)	110,-
Gateau Marcel med vaniljeis og bærkompot	95,-
Citronfromage med brændt marengs, syltet citronskal og flødeskum.	95,-
Friteret brie med solbærsyltetøj og sprøde brød	95,-
2 petit fours Gateau Marcel og hjemmelavet kransekage	50,-
Cubansk / irsk kaffe	85,-

3 - RETTERS MENU

Kan IKKE kombineres med andre rabatter eller boxe

Frit valg af lille forret

Lille udgave af hovedret nr 1

Frit valg af dessert

255,-

Tillæg for ost og større retter

(med andre ord 30 kr rabat for 3 retter, ligegyldigt
hvad I bestiller)

Vinmenu 3 glas

215,-

MENU

SNACKS

Price per person

Small bowl of olives	25,-
Salted almonds	25,-
Chips with herb cream	35,-
Tortilla chips with salsa	35,-
Shrimp bread with chili mayo	45,-

APPETIZERS

SMALL / LARGE

Pumpkin soup with crispy sage, pickled pumpkin, pumpkin seed oil and roasted pumpkin seeds	65,- / 95,-
Brandade/Bacalao - French/Portuguese classic with cod and potato in a cocotte	65,- / 95,-
Hand-carved tartare with grilled spring onions, wasabi mayo, beetroot crudite, raw cauliflower with mustard, crispy roasted capers and crispy rye bread chips	65,- / 95,-
Smoked salmon with herb cream and salad	65,- / 95,-

MAIN COURSES

SMALL / X-TRA meat

Long-time braised chicken thighs with mushroom sauce, deep-fried Jerusalem artichokes, raw pickled carrots, baked apples with thyme and potato fondant	125,- / + 50,-
Fried veal culotte with Madagascar pepper sauce, deep-fried Jerusalem artichokes, raw pickled carrots, baked apples with thyme and potato fondant	155,- / + 60,-
Baked salmon with hollandaise mayo, deep-fried Jerusalem artichokes, raw pickled carrots, oven-baked fennel and potato fondant	195,-
Ribeye with green salad, cold bearnaise sauce and french fries	325,-

OPTION

Extra vegetables	40,-
Today's green salad	40,-
Béarnaise	35,-
French fries	35,-

CHEESE AND DESSERT

Cheese plate with 2 cheeses and accessories Blue Cornflower - West Sea Cheese - Brie De Meaux Choose 2 out of the 3 cheeses (extra cheese +20,-)	110,-
Marcel Cake with vanilla ice cream and berry compote	95,-
Lemon cheesecake with burnt meringue, pickled lemon peel and whipped cream.	95,-
Fried brie with blackcurrant jam and crispy bread	95,-
2 petit fours Gateau Marcel and homemade wreath cake	50,-
Cuban / Irish coffee	85,-

3-COURSE MENU

Cannot be combined with other discounts or boxes.

Free choice of small appetizer

Small version of main course no. 1

Free choice of dessert

255,-

Supplement for cheese and larger dishes

(in other words, 30 kr discount for 3 dishes, no matter what you order)

Wine menu 3 glasses

215,-

GODE TILBUD

FIRST AND FAST

Medlemstilbud

17:00 - 17:30 Man - Tors

L. / ST.

Hovedret nr. 1 100,- / 150,-

TASTING MENU

Alle dage

5 retters tasting menu

415,-

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

5 + 5

595,-

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 109,-

BØRNEHOVEDRETTER

75,-

1 Hjemmelavet fiskefilet med pommes frites
og ketchup eller mayo

2 Nuggets med pommes frites og ketchup
eller mayo

3 Spaghetti med kødsovs

BØRNEDESSERT

50,-

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
17:00 - 17:30 Mon - Thurs

L. / ST.

Main course no. 1 100,- / 150,-

TASTING MENU

All days

5-course tasting menu 415,-

Free choice of 3 small appetizers (served at the same time)

Free choice of most main courses

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

5 + 5 595,-

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 109,-

CHILDREN'S MAIN COURSES

75,-

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

50,-

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.