

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

| | |
|---|--------------|
| Asperges suppe m hjemmelavede små frikadeller | 75,- / 110,- |
| Rimmet torskefisk m tang, rødbede crudite og senneps mayo | 75,- / 110,- |
| Cesar salad m stegte kæmperejer | 75,- / 110,- |
| Røget laks med urtecreme, æbler og salat | 75,- / 110,- |

HOVEDRETTER

LILLE / X-TRA kød

| | |
|--|----------------|
| Spareribs med barbecue sauce, coleslaw, gulerødder bagt m timian og sirup, sauterede broccolini og råstegte, små nye kartofler | 165,- / + 35,- |
| Stegt kalveculotte med kalveglace, coleslaw, gulerødder bagt m timian og sirup, sauterede broccolini og råstegte, små nye kartofler | 185,- / + 45,- |
| Grillet laks med sauce hollandaise, coleslaw, gulerødder bagt m timian og sirup, sauterede broccolini og råstegte, små nye kartofler | 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,- |
| Jordbær med chokolade ganache, karamel, creme fraiche, marengs og karse | 110,- |
| Creme Brulee | 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

| | |
|--|--------------|
| Asparagus soup with homemade small meatballs | 75,- / 110,- |
| Rimmed codfish with seaweed, beetroot crudite and mustard mayo | 75,- / 110,- |
| Caesar salad with fried king prawns | 75,- / 110,- |
| Smoked salmon with herb cream, apples and salad | 75,- / 110,- |

MAIN COURSES

SMALL / X-TRA meat

| | |
|---|----------------|
| Spareribs with barbecue sauce, coleslaw, carrots baked with thyme and syrup, sautéed broccolini and raw fried, small new potatoes | 165,- / + 35,- |
| Fried veal culotte with veal glace, coleslaw, carrots baked with thyme and syrup, sautéed broccolini and raw fried, small new potatoes | 185,- / + 45,- |
| Grilled salmon with hollandaise sauce, coleslaw, carrots baked with thyme and syrup, sautéed broccolini and raw fried, small new potatoes | 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,- |
| Strawberry with chocolate ganache, caramel, sour cream, meringue and cress | 110,- |
| Creme Brulee | 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.



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GOOD DEALS

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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.