

Lunch Menu

Lunch is served daily between 12:00-15:00

Anretninger

4 courses

Marinated hering with curry creme and red onions
Fishfilet with lemon and Danish "remolade"

Danish "tartelet" (Puffpastry with a chicken and asparagus filling)

Brownie with sorbet

259,-

6 courses

Marinated hering with currycreme and red onions
Hering marinated in portwine with fried egg and herbs
Fishfilet with lemon and Danish "remolade"

Chicken salad with bacon, gherkins, mushrooms and butter toasted bread
Pork sirloin steak with mushrooms a la crème, caramalised onions and bacon

Berry trifle

319,-

8 courses

Marinated hering with currycreme and red onions
Hering marinated in portwine with fried egg and urbs

Smoked salmon with smoked cheese cream, radishes and butter toasted bread
Fishfilet with lemon and Danish "remolade"

Chicken salad with bacon, gherkins, mushrooms and butyter toasted bread
Pork sirloin steak with mushrooms a la crème, caramalised onions and bacon

Selection of danish cheeses with olives and butter roasted rye bread.
Traditional Danish nut horn

399,-

10 courses

Hering marinated in portwine with fried egg and herbs
Warm fried herring in a chili-tomato brine and caramelized onions.
Fishfilet with lemon and Danish "remolade"

Eggs and hand peeled prawns with lemon mayo and herbs
Smoked salmon with creamy scrambled eggs

Classic tartare with pickles, horseradish and egg yolk

Tartlet with chicken and asparagus.
Pork sirloin steak with mushrooms a la crème, caramelised onions and bacon

Selection of danish cheeses with olives and butter roasted rye bread.

Crème brulee or irish coffee

499,-

Fish

Stjerneskud ("shooting star")

with crispy fried and steamed fishfillet, grilled lemon, asparagus, hand-peeled prawns, dressing and hollandaise, served on buttered toast

229,-

Steamed Mussels

in white wine and cream sauce with herbs, served with French fries

189,-

The Classics

PARISIAN STEAK ON TOAST

with chopped beetroot, pickles, capers, horseradish and egg yolk

199,-

TARTLET

with chicken in asparagus and herbs

pr. piece 69 ,-

PORK TENDERLOIN STEAK

with mushrooms a la crème, caramelized onions, bacon, sour and roasted potatoes

199,-

TARTARE

from Grambogård, fries and salad with vinaigrette

209,-

SALAD WITH CHICKEN

Pan-breaded chicken, bacon, croutons, western cheese, creamy dressing and bread

158,-

VEGAN SALAD

with salt baked Celeriac, rye bread croutons, smoked mayo and bread

158,-

LIGHTLY SALTED ROASTED PORK

Crispy roasted pork belly served with potatoes, parsley sauce and pickled beetroots and cucumber

229,- (additional portion +49,-)

Open sandwiches (Smørrebrød)**PICKLED HERRING**

old fashioned with curry cream and onion

105,-

HERRING

old fashioned with smiling eggs and capers

105,-

PORT WINE HERRING

old fashioned with smoked cheese cream, fried egg and herbs

105,-

WARM FRIED HERRING

in chili-tomato brine and caramelized onions

105,-

SMOKED SALMON

with smoked cheese, radishes on butter toasted bread

148,-

FISHFILLET

with coarse remoulade and lemon

108,-

FISHFILLET AND HAND-PEELED PRAWNS

with lemon mayo

128,-

ROAST BEEF WITH FRIED EGG

soft onions, fried onions and tarragon mayo

104,-

TARTARE

from Grambogård with pickles, horseradish and egg yolk

98,-

PANKO FRIED EGG AND HAND-PEELED PRAWNS

with lemon mayo

98,-

HAND-PEELED PRAWNS

with lobster cream, herbs and grilled lemon on buttered toast

159,-

SMOKED EEL

with creamy scrambled eggs and herbs

168,-

CAULIFLOWER AND BROCCOLI (VEGAN)

deep fried and served with smoked mayo and pickled onions on toasted rye bread

92,-

CHICKEN SALAD

with bacon, gherkins, mushrooms and butter toasted bread

92,-

Cheeses and desserts**BERRY TRIFLE**

with macaroons, nut crust and whipped cream

89,-

CREME BRULEE

99,-

TODAY'S CAKE WITH ICE CREAM FROM KASTBERG

79,-

DANISH CHEESES

with olives and butter-roasted rye bread

125,-

TRADITIONAL DANISH NUT HORN

45,-

Evening Menu

Dinner is served daily between 17:00-21:00

Set menus

Kalas menu 1 – 309,-

TARTLET

with chicken in asparagus and herbs

STEAMED MUSSELS

in white wine and cream sauce with herbs, served with French fries

BERRY TRIFLE

Kalas menu 2 – 349,-

SMOKED SALMON TARTARE

with smoked cheese cream, fried capers, pickled onions and bread

PORK TENDERLOIN STEAK

with mushrooms a la crème, caramelized onions, bacon, sour and roasted potatoes

BROWNIE WITH SORBET

Kalas menu 3 – 499,-

CHANTARELLE SOUP

with chicken terrine

VEAL RIB-EYE (250g)

served with Bearnaise sauce, fries and salad with vinaigrette

CRÈME BRULÉE

Appetizers

CHANTARELLE SOUP

with chicken terrine

119,-

STEAMED MUSSELS

In white wine and cream sauce

129,-

TARTLET

with chicken in asparagus and herbs

pr. piece 69,-

SMOKED SALMON TARTARE

with smoked cheese cream, fried capers, pickled onions and bread

119,-

Main Courses**STJERNESKUD ("SHOOTING STAR")**

with crispy fried and steamed fishfillet, grilled lemon, asparagus, hand-peeled prawns, dressing and hollandaise, served on buttered toast

229,-

LIGHTLY SALTED ROASTED PORK

Crispy roasted pork belly served with potatoes, parsley sauce and pickled beetroots and cucumber

229,- (additional portion +49,-)

BEEF TARTARE

served with fries and salad with vinaigrette

209,-

WIENERSCHNITZEL

from veal, with lemon, capers, anchovies, horseradish. Served with peas, Bacon, pearl onions and pommes sautées

239,-

PORK TENDERLOIN STEAK

with mushrooms a la crème, caramelized onions, bacon, sour and roasted potatoes

199,-

RIB-EYE (250g)

served with Bearnaise sauce, fries and salad with vinaigrette

349,-

VEGAN SALAD

fried broccoli and cauliflower, croutons, smoked mayo and bread

158,-

Cheeses and desserts**BERRY TRIFLE**

with macarons, nut crust and whipped cream

89,-

CREME BRULEE

99,-

TODAY'S CAKE WITH ICE CREAM FROM KASTBERG

79,-

DANISH CHEESES

with olives and butter-roasted rye bread

125,-

TRADITIONAL DANISH NUT HORN

45,-