

LUNCH MENU

Must be ordered by the whole table.

Served family style.

1. SERVING 399
- Curry herring - capers - red onions
- Filet of plaice - 'remoulade' - seaweed pearls - lemon
- Soft boiled egg - shrimps - salsa verde
- Garlic baked beetroots & smoked cheese -
buckwheat - thyme - pear

2. SERVING
- Beef tartar - chanterelle cream - blood orange -
carrot - bergamot - roasted almonds
- Vitello Tonnato - roasted veal - tuna mousse -
pickled mustard seeds - nordic salsa verde - pickled
red onion
- Pate with smoked marrow - garlic baked beetroots -
bacon

A LA CARTE "SMØRREBRØD"

VEGETARIAN

GARLIC BAKED BEETROOTS & SMOKED CHEESE 129
Buckwheat - thyme - pear

HERRING

CURRY HERRING 129
Soft boiled egg - capers - apple - cabbage

FRIED HERRING 139
Onion & apple compote - horseradish -
mustard seeds - cabbage

Remember the Aquavit for the herring

3cl - small size 45
6cl - acceptable size 70
1 bottle 70cl 850

Alborg Taffel 45 % - Alborg Porse 40% - Ækvator 40%
Brøndum clear 40% - O.P. Anderson 40%

FISH & SHELL FISH

PAN FRIED EGG & HAND PEELED SHRIMPS 139
Grated Danish cheese - chives emulsion - lemon

FILET OF PLAICE 139
"Kale remoulade" - lemon - seaweed pearls - dill

FILET OF PLAICE & HAND PILLED SHRIMPS 159
Creamy shrimp salad - cabbage - pickled red onions

LEMON CURED SALMON 149
Fried apple pure - smoked cream cheese -
dill salsa verde - marinated cabbage

MEAT

CAESAR SALAD AS 'SMØRREBRØD'	139
Roasted rooster breast - Caesar dressing - croutons - grated Grano Padano - grilled salad	
VITELLO TONNATO	139
Roasted veal - tuna mousse - pickled mustard seeds - pickled red onions - lovage salsa	
CREAMY CHICKEN SALAD	139
Roasted chicken - mushrooms - bacon - tarragon	
PATE WITH SMOKED MARROW	139
Beetroots - bacon - mushrooms	
BEEF TATARE	139
Chanterelle cream - blood orange - carrot - bergamot - roasted almonds	

BIGGER COURSES

TARTLET	189
Chicken - Vola-Au-vent - peas - carrots - pickled carrots - nutmeg - asparagus - chicken skin	
CAESAR SALAD	179
Roasted rooster breast - Caesar dressing - croutons - grated Grana Padano - grilled salad	
OUR FAMOUS BURGER	189
180gr. beef - smoked béarnaise - onion & apple compote - bacon - cheese - cucumber - fries with aioli	
BEEF TARTARE & FRIES	189
Chanterelle cream - blood orange - carrot - bergamot - roasted almonds - fries with aioli	
VEAL WIENERSCHNITZEL	299
Pepper sauce - bearnaise- potatoes - peas - salsa verde - horseradish - anchovies	

CREAM PASTA WITH MUSHROOMS AND TRUFFLE	189
FRIES - GRATED CHEESE - AIOLI	79

FOR OUR SMALL FRIENDS

PASTA	99
Meat sauce - grated cheese	
VANILLA ICE CREAM	69
Chocolate sauce - crunch	

CHEESES & DESSERTS

3 KINDS OF CHEESES	129
Sweet - salt - crisp - sour	
STICKY TOFFEE PUDDING	99
vanilla icecream - karamel sauce - almonds	
TONQUIN BEAN CREAM BRULEE	99
Buckthorn sorbet - dulce de leche	
OLD SCHOOL APPLE CAKE	89
Crunch - vanilla cream - whipped cream	
2 SCOOPS OF ICE CREAM	69
Hear your waiter for today's selection	
SWEETS FOR THE COFFEE	79
'Kransekage' (marzipan with nougat) - filled chocolate from Friis Holm - gingerbread	

Ask your waiter for information about allergens.
Filtered water ad libitum per person 25,-