

MENU

SNACKS

Pris pr person

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

FORRETTER

LILLE / STOR

Tom Kha kokos-thai suppe med kylling, tomat og champignon	65,- / 95,-
Forårssalat med spæde spinatblade, stegte svampe, syltede rødløg, crudité af gulerødder, ristede græskarkerner, Vesterhavssost og ramsløgspesto	65,- / 95,-
Asparges med håndpillede rejer og kold sauce mousseline	65,- / 95,-
Røget laks med urtecreme og salat	65,- / 95,-

HOVEDRETTER

LILLE / STOR

Langtidsbraiseret lammeskank med sauce af braiseringslage, perlebyg, smørsauterede forårsløg, ovnbagte pastinakker m timian og syltede gulerødder	125,- / 175,-
Stegt kalveculotte med kalveglace, perlebyg, smørsauterede forårsløg, ovnbagte pastinakker m timian og syltede gulerødder	145,- / 195,-
Hvid fisk med svampe-fløde-sauce, perlebyg, smørsauterede forårsløg, ovnbagte pastinakker m timian og syltede gulerødder	195,-
Ribeye med grøn salat med pesto, bearnaisesauce og pommes frites	325,-

TILVALG

Ekstra grøntsager	40,-
Salat med pesto	40,-
Béarnaise	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 95,-
med vaniljeis og bærkompot

Pannacotta m råsyltede rabarber 95,-

Hvid chokolade-brownie 95,-
m hyldeblomst sorbet og syrlig æblesalat

Dessert tallerken 145,-
vælg to desserter

2 petit fours (50,-) cubansk/irsk kaffe (85,-)

3 - RETTERS MENU

Frit valg af lille forret

Langtidsbraiseret lammeskank (lille)

Frit valg af dessert

255,-

Tillæg for ost og større retter

Vinmenu 3 glas

215,-

Tilbud kan ændres mod et tillægsgebyr

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

Tom Kha coconut-thai soup with chicken, tomato and mushroom	65,- / 95,-
Spring salad with baby spinach leaves, fried mushrooms, pickled red onions, carrot crudité, roasted pumpkin seeds, West Sea cheese and ramson pesto	65,- / 95,-
Asparagus with hand-peeled shrimp and cold sauce mousseline	65,- / 95,-
Smoked salmon with herb cream and salad	65,- / 95,-

MAIN COURSES

SMALL / LARGE

Long-time braised lamb shank with braising brine sauce, pearl barley, butter-sautéed spring onions, oven-baked parsnips with thyme and pickled carrots	125,- / 175,-
Fried veal culotte with veal glaze, pearl barley, butter-sautéed spring onions, oven-baked parsnips with thyme and pickled carrots	145,- / 195,-
White fish with mushroom cream sauce, pearl barley, butter-sautéed spring onions, oven-baked parsnips with thyme and pickled carrots	195,-
Ribeye with green salad with pesto, bearnaise sauce and french fries	325,-

OPTION

Extra vegetables	40,-
Salad with pesto	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,-
Gateau Marcel chocolatecake with vanilla ice cream and berry compote	95,-
Pannacotta with raw pickled rhubarb	95,-
White chocolate brownie with elderflower sorbet and sour apple salad	95,-
Dessert plate choose two desserts	145,-

2 petit fours (50,-) Cuban/Irish coffee (85,-)

3 - COURSE MENU

Free choice of small appetizer

Slow braised lamb shank (Small)

Free choice of dessert
255,-

Added price for cheese and larger dishes

Wine menu 3 glasses
215,-

Offers can be changed for an additional fee

GODE TILBUD

FIRST AND FAST

Medlemstilbud

17:00 - 17:30 Man - Tors

L. / ST.

Brasseringsret 100,- / 150,-

TASTING MENU

Alle dage

5 retters tasting menu

Frit valg af 3 små forretter, serveres som 1 servering Kalvekulotte eller fisk
Frit valg af dessert, tillæg for ost og større retter

415,-

5 + 5

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

595,-

Gode tilbud kan ikke kombineres med andre rabatter eller bokse

BØRNEMENUER

Vælg én børneret og en børnedessert

109,-

BØRNERETTER

75,-

Hjemmelavet fiskefilet med pommes frites og dressing

Nuggets med pommes frites og dressing

Spaghetti med kødsovs

BØRNEDESSERTER

45,-

Pandekage med vaniljeis

VEGETAR OG VEGANER SAMT INTOLERANCER

Vi kan servere rødbedebøf eller vege-schnitzel med cremet svampe sauce på vegansk mælk, som hovedret. 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 Man - Tors

L. / ST.

Brasserie

100,- / 150,-

TASTING MENU

All days

5-course tasting menu

Free choice of 3 small appetizers, served as 1 serving Veal culotte or fish Free choice of dessert, surcharge for cheese and larger dishes

415,-

5 + 5

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.

595,-

Great deals cannot be combined with other discounts or boxes.

CHILDREN'S MENUS

Choose one children's dish and one children's dessert
109,-

CHILDREN'S MEALS

75,-

Homemade fish fillet with french fries and dressing

Nuggets with french fries and dressing

Spaghetti with meat sauce

CHILDREN'S DESSERTS

45,-

Pancake with vanilla ice cream

**VEGETARIAN AND
VEGAN AS WELL AS
INTOLERANCES**

We can serve beetroot steak or vegetarian schnitzel with creamy mushroom sauce on vegan milk as a main course. 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.