

# MENU

## SNACKS

Pris pr. person

Lille skål oliven	25,-
Saltmandler	25,-
Chips med urte-creme	35,-
Tortilla chips med salsa	35,-
Rejebrød med chilimayo	45,-

## FORRETER

L. / ST.

<b>Svampesuppe</b> med friterede østershatte og purløgsolie	65,- / 95,-
<b>Forårsruller</b> med vegansk fars, sød chilisaucе og satay kokoscrem	65,- / 95,-
<b>Cesar salat</b> m croutons, parmesanost og kæmperejer	65,- / 95,-
<b>Røget laks</b> m urte-creme og salat	65,- / 95,-

## HOVEDRETTER

L. / ST.

<b>Langtidsbraiserede oksekæber</b> med sauce af reduceret braisseringslage, ovnstegte kartofler, rødbeder bagt med balsamico, grillet spidskål og frisk, syrlig æblesalat	125,- / 175,-
<b>Rosastegt kalveculotte</b> med kalveglace, ovnstegte kartofler, rødbeder bagt med balsamico, grillet spidskål og frisk, syrlig æblesalat	145,- / 195,-
<b>Hvid fisk</b> m skaldyrs-fiske fumé, ovnstegte kartofler, grønne bønner, grillet spidskål og frisk, syrlig æblesalat	195,-
<b>Ribeye</b> m grøn salat m pesto, bearnaise sauce og pommes frites	325,-

## TILVALG

<b>Ekstra grøntsager</b>	40,-
<b>Salat med pesto</b>	40,-
<b>Bearnaise</b>	35,-
<b>Pommes frites</b>	35,-

## OST OG DESSERT

<b>Ostetallerken m 2 oste og tilbehør</b> Blå Kornblomst - Vesterhavs ost - Brie De Meaux Vælg 2 ud af de 3 oste (ekstra ost +20,-)	110,-
<b>Gateau marcel</b> m vaniljeis og bærkompot	95,-
<b>Creme Brulee</b>	95,-
<b>Rødvinspocheret pære</b> m nougatis og sprødt	95,-
<b>Dessert tallerken</b> vælg to desserter	145,-
2 petit four (50,-)    Cubansk / Irsk kaffe (85,-)	

## MENU 3 RETTER

<b>Frit valg af lille forret</b>
<b>Langtidsbraiserede svinekæber (lille)</b>
<b>Frit valg af dessert</b>
255,-
<b>Tillæg for ost og større retter</b>
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<b>Vin menu 3 glas</b>
215,-

Tilbud kan ændres mod merpris

# MENU

## SNACKS

Price per person

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

## STARTERS

SMALL / LARGE

<b>Mushroom soup</b> with fried oyster mushrooms and chive oil	65,- / 95,-
<b>Spring rolls</b> with vegan minced meat, sweet chili sauce and satay coconut cream	65,- / 95,-
<b>Caesar salad</b> with croutons, parmesan cheese and king prawns	65,- / 95,-
<b>Smoked salmon</b> with herb cream and salad	65,- / 95,-

## MAIN COURSES

SMALL / LARGE

<b>Long-time braised beef jaws</b> with reduced braising sauce, oven-roasted potatoes, beetroot baked with balsamic vinegar, grilled cabbage and fresh, tart apple salad	125,- / 175,-
<b>Roasted veal culotte</b> with veal glace, oven-roasted potatoes, beetroot baked with balsamic vinegar, grilled cabbage and fresh, tart apple salad	145,- / 195,-
<b>White fish</b> with seafood-fish fumé, oven-roasted potatoes, green beans, grilled cabbage and fresh, tart apple salad	195,-
<b>Ribeye</b> with green salad with pesto, bearnaise sauce and french fries	325,-

## OPTIONAL

<b>Extra vegetables</b>	40,-
<b>Salad with pesto</b>	40,-
<b>Béarnaise</b>	35,-
<b>French fries</b>	35,-

## CHEESE AND DESSERT

<b>Cheese plate with 2 cheeses and accessories</b> Blue Cornflower - West Sea cheese - Brie De Meaux Choose 2 out of the 3 cheeses (extra cheese +20,-)	110,-
<b>Marcel cake</b> with vanilla ice cream and berry compote	95,-
<b>Creme Brulee</b>	95,-
<b>Red wine poached pear</b> with nougat ice cream and crisp	95,-
<b>Dessert plate</b> choose two desserts	145,-

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

## 3 - COURSE MENU

<b>Free choice of small appetizer</b>
<b>Slow-braised pork jaws (small)</b>
<b>Free choice of dessert</b>
255,-
<b>Supplement for cheese and larger dishes</b>

Wine menu 3 glasses

215,-

Offers can be changed for an additional charge