



SEASONAL A LA CARTE

From 17:00-21:00

STARTERS

- **Baked flunder with hazelnuts** 119,-
Brussels sprouts - mussel foam
- **Roll of organic chicken** 129,-
Salad of apple and onion - root puree - bronze fennel
- **Carpaccio of Danish beef tenderloin** 119,-
Balsamic dressing - North Sea cheese

MAINS

- **Fried common dab** 229,-
Browned butter - soya & sesame - small potatoes
- **250g steak of Danish beef** 249,-
Fries - spiced butter - red wine sauce - vegetables
- **Duck breast and matured pork** 229,-
Small potatoes - apples - cabbage - duck sauce
- **Homemade Tagliatelle (vegetarian)** 119,-
Seasonal vegetables - cream sauce

DESSERTS

- **Risalamande in white chocolate** 99,-
Broken cherries
- **Chocolate fondant** 99,-
Homemade vanilla ice cream
- **3 good cheeses** 109,-
Sweet - crispy

TAPAS

*Local specialties from land & sea
with bread and butter*

- 5 pcs 99,-
- 7 pcs 149,-
- 10 pcs 189,-

BBQ

- Snack plate** 89,-
5 different kinds with dip

- Spareribs** 139,-
*Homemade with fries, coleslaw,
barbecue and bread*

- The Burger** 149,-
*Roasted veal, crispy bacon,
onion rings, fries, herb dip*

- Fries with aioli** 45,-

SWEETS

- 3 cookies** 30,-
With homemade ice cream

- Coffee & cookies** 55,-