

SEASONAL MENU

17:00-21:00

STARTER

Avocado & Shrimps 139,-
Hand-peeled shrimps, herb dressing and bread

Today's starter..... 129,-
Ask your waiter

Beef carpaccio 149,-
Arugula, parmesan, olive oil, bread & butter

MAIN COURSE

Summer salad bowl..... 179,-
Salad, red pointed cabbage, pearl barley, chickpeas, edamame, pomegranate, peanuts, vinaigrette, bread & butter
Extra chicken / 30,-
Extra warm smoked salmon / 40,-

Catch of the day.....289,-
Fish cream, vegetables and potato

Today's main.....269,-
Ask your waiter

Ribeye 300g349,-
Herb butter, vegetables, fries and aioli

BBQ burger.....239,-
200g minced Danish beef, brioche, bacon, cheese, tomato, pickled red onion, fries, aioli and ketchup

Risotto..... 199,-
Mushrooms and herbs

DESSERT & CHEESE

Today's dessert 129,-
Ask your waiter

Signature dessert 149,-
Stuning Whisky icecrean, crunch and sweet

Arla Unika cheeses 129,-
Olives

A GOOD START

G&T / 85,-
Knaplund Spritz / 95

SNACKS

Snack plate / 99,-
Onion rings, grissini, crisps, crispy chicken bites and herb mayo
Enough for two!

2 snack sausages / 30,-
With Stauning Whisky
Good with beer!

Fries & aioli / 60,-
Peanuts / 30,-

SWEETS

Cake of the day / 60,-
Coffee and cake / 85,-
Rum Truffle / 49,-
With Stauning Whisky

TODAY'S MENU

3 courses
of the chef's choice

Menu / 425,-
Wine menu / 275,-
Beer menu / 145,-