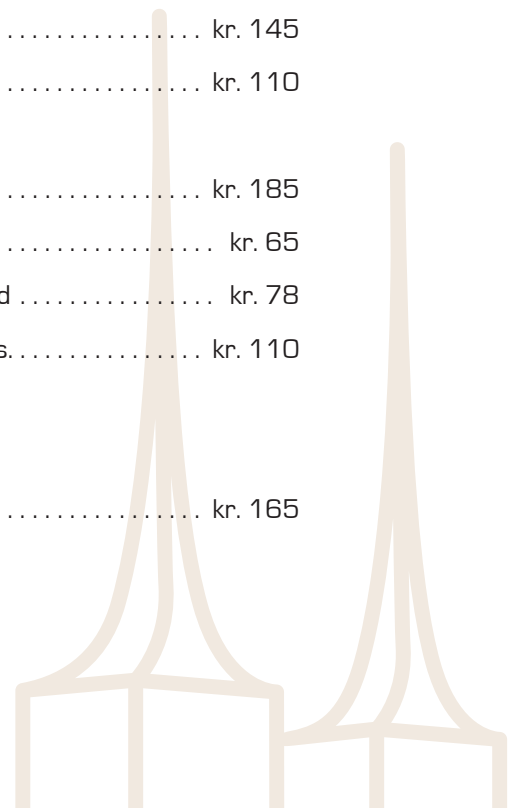


# LUNCH DISHES

from 11.00 a.m. to 4.00 p.m.

- 1 Pickled herrings w/ onions & capers on brown bread ..... kr. 74
- 2 Spicy pickled herrings w/ onions & capers on brown bread ..... kr. 74
- 3 Pickled herrings from Christiansø w/ sour cream,  
onions & capers on brown bread ..... kr. 74
- 4 "Herring Platter" w/ 3 types of herrings w/ trimmings on brown bread ..... kr. 145
- 5 Fish in batter w/ prawns & asparagus on brown bread ..... kr. 125
- 6 "Fish Delight", fried & steamed fish w/ prawns, asparagus  
and dressing on white bread ..... kr. 130
- 7 Prawns w/ mayonnaise & lemon on white bread ..... kr. 125
- 8 Eggs & prawns w/ mayonnaise on brown bread ..... kr. 95
- 9 Salat w/ home smoked salmon, prawns & asparagus,  
mild mustard dressing and bread ..... kr. 130
- 10 Lunch steak w/ mushrooms and potatoes of the day ..... kr. 165
- 11 Fillet of pork w/ mushrooms a la crème & bacon on brown bread ..... kr. 125
- 12 Steak tatar w/ egg yolk & dark bread on brown bread ..... kr. 135
- 13 Steak Parisien w/ pickles, capers, onions, cucumber  
& egg yolk on fried white bread ..... kr. 135
- 14 Roast beef w/ pickled mayonnaise, deep fried onions  
& horseradish on brown bread ..... kr. 72
- 15 Roast beef w/ pickled mayonnaise, gently fried onions  
& fried egg on brown bread ..... kr. 72
- 16 Omelet w/ mushrooms a la crème, gratinated w/ parmesan.  
Lettuce & white bread ..... kr. 110
- 17 Omelet w/ bacon, fried potatoes & onions. Lettuce & bread ..... kr. 110
- 18 Omelet w/ bacon ..... kr. 145
- 19 Fresh pasta Carbonara ..... kr. 110
- 20 "Upstairs" Lunch platter: Herrings, fish in batter, fillet of pork,  
Roast beef & cheese w/ garnish and bread ..... kr. 185
- 21 Mild cheese w/ peppers on white bread ..... kr. 65
- 22 Strong cheese w/ jellied stock, onions & rum on brown bread ..... kr. 78
- 23 Cheese platter w/ 4 different cheeses and preserved walnuts ..... kr. 110
- BRUNCH KL. 11 A.M. TO 2.00 P.M.
- 24 Brunch incl. coffee & juice ..... kr. 165



# EVENING MENU

## STARTERS

Potato leek soup w/ bacon .....	kr. 98
Home smoked salmon w/ salad & sauce Tatar.....	kr. 98
Pork jowls w/ Jerusalem artichokes.....	kr. 98

## MAIN COURSES

Fish of the day (ask your waiter) .....	kr. 275
Braised lamb shank w/ seasonal vegetables, gravy & mashed potatoes .....	kr. 275
Veal fillet w/ seasonal vegetables, pommes Anna & gravy from veal .....	kr. 275
Roasted duck breast w/ chestnuts & mushrooms, roasted potatoes & blackberry sauce .....	kr. 275

### From the grill:

Beef tenderloin w/ pommes Duchesse, sauté mushrooms & sauce Bordelaise.....	kr. 305
Boeuf bearnaise 250 grams w/ seasonal greens & roasted potatoes.....	kr. 305
Pepper steak 250 grams w/seasonal vegetables & roasted potatoes.....	kr. 305
EXTRA LARGE STEAK (350 GR.)	110.00 KR. EXTRA

OUR STEAKS ARE CUTS OF RIBEYE FROM URUGUAY

## DESSERTS

Crème brûlée w/ orange sorbet .....	kr. 92
Pernod flambéed figs w/ vanilla ice cream .....	kr. 92
4 variants of cheese w/ marinated walnuts & olives .....	kr. 125

### (Children up to 12 years)

Starters kr. 65 - Main Courses kr. 155/165 - Desserts kr. 68

#### CHILDREN'S MENU (up to 12 years of age) – 85 kr.

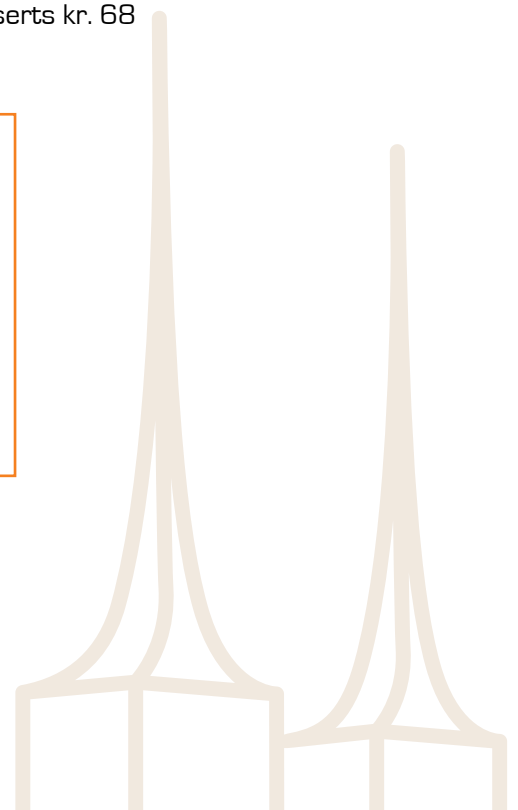
Pasta Carbonara

Spaghetti Bolognese

Make your own burger with fried potatoes

Fish fillet fried in butter w/fresh vegetables & potatoes

*Food made with love*



## WHITE WINE

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	Glass	Bottle
	<b>85,-</b>	<b>265,-</b>
<p><b>Louis Eschenauer Chardonnay</b> France - fresh and fruity semi-dry Chardonnay. The scent is filled with acacia flowers, pineapple and tropical fruit. Very full flavor with harmonious lemon notes. A good all round wine for starters, breakfast and light dishes.</p>		
	<b>95,-</b>	<b>305,-</b>
<p><b>Inviniti Sauvignon Blanc</b> New Zealand - A fruity white wine, Typical Sauvignon Blanc. The mouth is filled with tropical passion fruits and citrus fruits. The wine has a nice dry freshness and an elegant finish. This wine is also a good companion for seafood and lunch dishes.</p>		
	<b>105,-</b>	<b>380,-</b>
<p><b>Cascina Radice Gavi Di Gavi</b> Italy - Harmonious and full-bodied white wine from Piemonte. The scent is soft, elegant and rich in fruit shades. The taste is dry, full and harmonious with a long and lasting finish. All in all, a lovely wine for seafood and light dishes.</p>		
		<b>465,-</b>
<p><b>Poulet Chablis</b> France - Fresh and vibrant Chablis with aromas of green apples, lemon peel, spring flowers and characteristic notes of flint and chalk. Balanced in the mouth, easy to drink, perfectly balanced acidity and pleasant freshness. Perfectly suited to fish dishes.</p>		
		<b>470,-</b>
<p><b>Bogle Chardonnay</b> USA - This Chardonnay has something for everyone. Made from a mixture of steel tank stored grapes and oak stored grapes. This gives a nice harmonic taste. As a Chardonnay really should be, it is dry, full-bodied and creamy. A great choice for fatty fish, creamy sauces and light meat dishes.</p>		
		<b>505,-</b>
<p><b>Frank Millet Sancerre</b> France - A typical Sancerre. Dry with very long and elegant aftertaste. Ideal for fish, vegetables and lunch dishes.</p>		
		<b>485,-</b>
<p><b>Bozen Riesling</b> Italy - The color is greenish to light yellow. A fruity scent of peaches and apricots, delicate and floral. The taste is dry, elegant, fresh and lively with a pleasant dryness. The super companion for seafood as well as lunch dishes.</p>		

## RED WINE

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	Glass	Bottle
	<b>85,-</b>	<b>265,-</b>
<b>Ortonese Sangiovese Merlot</b> Italy - A good blend of Sangiovese and Merlot, gives a fine and good softness in the wine. The wine is very concentrated and ends with a well-balanced aftertaste. A good wine to suit almost all kinds of dishes.		
	<b>95,-</b>	<b>345,-</b>
<b>McPherson Shiraz</b> Australia - Scents of ripe blackberries, plums and a little spice. The wine is between full with a rich and beautiful aftertaste. A good all round wine for almost all dishes as well as a good lunch wine also good for Grill Smoked meat and chacutterie		
	<b>105,-</b>	<b>375,-</b>
<b>Luccarelli Primitivo</b> Italy - A very characterful Primitivo. A powerful red wine with a large body. A wealth of fruits tones forth in both fragrance and taste. A good companion for dishes with poultry, pork, lamb and vegetables		
		<b>405,-</b>
<b>Campo Marina Primitivo Di Manduria</b> Italy - This 100% primitivo wine has an intense deep ruby color. Tastes delicious from cherries and dried fruits. The finish is rich and silky. Suitable for dishes with a good sauce or tasty vegetables.		
		<b>455,-</b>
<b>Bogle Old Vine Zinfandel</b> USA - A really classic Zinfandel that is both very intense and soft. The wine has been stored for 10 months. An extremely concentrated, full and intense Zinfandel. The aftertaste contains both juice and power. Ultimate wine for steaks.		
		<b>465,-</b>
<b>Bogle Pinot Noir</b> USA - A really nice Pinot with great depth. This wine unfolds the Pinot Noir grape to its highest, aided by the cool wind from the coastal area. A perfect companion to poultry, veal, lamb, game and dishes with a fine elegance.		
		<b>475,-</b>
<b>Bertoldi Ripasso</b> Italy - Harmonic and silky Ripasso. A very popular wine. Hints of ripe blackberries and cherries, combined with spices and cocoa. A good partner for virtually all dishes with meat and cheese.		
	<b>545,-</b>	
<b>Domaine Grand Veneur Chateauneuf du Pape Org.</b> France - Elegant and soft with the scent and taste of red fruits, slightly thyme, pepper and herbs. Medium, fresh and complex with aromatic richness and great finish.		
		<b>708,-</b>
<b>Barolo Piazza</b> Its fullness and round taste are rounded off by heat and an exciting well-structured flavor with a long aromatic finish. A super wine that lives up to the best tasting meat dishes.		
		<b>805,-</b>
<b>Gamba "Campedel" Amarone</b> Italy - Amarone in the Super League. The scent is intense and persistent with tones of flowers and fruits. Another wine created to enjoy with a good steak, lamb or to enjoy.		

## ROSÉ

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### Doriac

France - Refreshing Rosé. A very sophisticated scent with refreshing red fruit notes and with a decent acidity. Perfect for aperitif, light, hearty breakfast dishes.

Glass

**85,-**

Bottle

**265,-**



### Riva d'Oro Chiaretto

Italy - Refreshing semi-dry Rosé. A very sophisticated scent with refreshing red fruit notes and with a decent acidity. Perfect for aperitif, light dishes as well as breakfast dishes.

**85,-**

**265,-**

## BUBBLES

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### Fortepasso Spumante

Italy - Fresh, fragrant and fruity. Taste: semi-dry and lively, filled with elegant bubbles. Lovely aperitif wine

Glass

**85,-**

Bottle

**265,-**



### Jean de la Fontaine Champagne L'Éloquente Brut 820,-

France - This "eloquent" Champagne will please everyone. Seductive and fruity Cuvée with a perfect balance of Pinot Meunier and Chardonnay grapes.

## DESSERT WINE

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### Louis Eschenauer, Sauternes ½ btl.

**95,-**

**375,-**

France - This sweet wine is accompanied by an explosion of aromas of mandarin, apricot juice, orange and with an excellent balance of natural sugar. Perfect for Foie Gras, cheeses and fruit desserts.



### Piazza Moscato d'Asti

**385,-**

Italy - Straw yellow color, with lots of fresh fruit in both scent and taste and a lovely crispy sweetness that has made this type of wine so popular. Super for aperitif or ice cream desserts and fruit.



### Fine Tawny Port

**95,-**

**385,-**

Portugal - Classic Tawny from the oldest port house of them all with an average of approx. The 6 year storage color is mahogany colored and the scent is characterized by plum, ripe fruit and hazelnuts. Perfect for dessert with chocolate or cheese.

## BEVERAGE

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### BEER

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<b>Herslev draft beer</b> .....	small	<b>44,-</b>	.....	large	<b>74,-</b>
<b>Bottled beer</b> 33 cl. Carlsberg - Tuborg - Non-alcoholic.....					<b>42,-</b>

### LIQUOR

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<b>Snaps</b> - Linie Akvavit, Rød Aalborg, O.P. Anderson or Porse .....	<b>pr. glass</b>	<b>48,-</b>
<b>Snaps</b> - Whole bottles .....		<b>825,-</b>
<b>Gammel Dansk, Jägermeister, 1 enkelt or Fernet Branca</b> .....		<b>48,-</b>

### WATER

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<b>San Pellegrino</b> .....	<b>54,-</b>
<b>Regular soda</b> .....	<b>34,-</b>
<b>Apple juice, Orange juice or Elderflower</b> .....	<b>44,-</b>

### APERITIFS & DRINKS

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<b>Upstairs welcome drink</b> Spumante and Elderflower .....	<b>88,-</b>
<b>Long Drinks</b> - Gin Tonic, Rum & Cola, Vodka & Juice or Tequila Sunrise .....	<b>98,-</b>



## HOT BEVERAGES

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Coffee - Tea.....	32, -
Latte - Cappucino or Espresso .....	42, -
Pitcher Coffee / Tea .....	75, -
Cake / sweet for the coffee.....	85, -
Bailey .....	pr. glass 48, -
Blackcurrant rum .....	48, -
Irish Coffee .....	88, -

## COGNAC

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Hennessy Fine de Cognac .....	95, -
Maxime Triol elegance Grande Champagne.....	105, -
Maxime Triol Grande Champagne XO .....	135, -
Calvados.....	85, -

