

LUNCH

11.00 - 16.00

1	Marinated herring with raw onions & capers	74,-
2	Spiced herring with raw onions & capers	74,-
3	Christiansø herring with creme fraiche, onion & capers	74,-
4	3 kinds of herring	145,-
5	Fish fillet with prawns & asparagus	130,-
6	Starfish, fried & steamed fish with prawns, asparagus and dressing	140,-
7	Prawn with mayonnaise & lemon	130,-
8	Eggs & prawns with mayonnaise	105,-
9	Salad with smoked salmon, prawns & asparagus – mild mustard dressing and bread	130,-
10	Lunch steak with mushrooms & today's potato	175,-
11	Sirloin steak with mushroom á la cream & bacon	125,-
12	Stir-fried tartar with egg yolk & dark bread	135,-
13	Parisian steak with pickles, capers, raw onion, cucumber & egg yolk	135,-
14	Roast beef with remoulade, roasted onions & horseradish	72,-
15	Roast beef with remoulade, soft onions & fried eggs	72,-
16	Omelet w/mushrooms á la cream. Gratin w/parmesan. Salad & bread	110,-
17	Omelet w/bacon, potatoes & onions. Salad & bread	110,-
18	Omelet w/bacon	145,-
19	Fresh Pasta Carbonara	110,-
20	Upstairs lunch plate: herring, fish fillet, sirloin steak, roast beef & cheese	185,-
21	Mild cheese with peppers	65,-
22	Aged cheese w/ cloud, raw onion & rum	78,-
23	Cheese selection 4 kinds of cheeses with pickled walnuts	125,-

Brunch

11.00 – 14.00

24	Upstairs brunch plate Home-smoked salmon, cocktail sausages, bacon, scrambled eggs, brie & cream cheese, ham, yogurt, fresh fruit. light & dark bread apple or orange juice coffee or tea	165,-
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EVENING MENU

STARTERS

- Soup of peas w/ scallop kr. 98
Smoked salmon w/ shrimps, asparagus, and herb dressing kr. 98
Chicken roll w/ salad & pesto kr. 98

MAIN COURSES

- Fish of the day (ask your waiter) kr. 275
Coulotte of lamb w/ beans, carrot paste, pommes røsti and glace of rosemary. kr. 275
Wiener schnitzel w/ peas, bacon, pommes rissoles & gravy kr. 275
Pink roasted duck breast w/ spinach, mushrooms,
chestnuts, roasted potatoes & blackberry sauce. kr. 275

From the grill:

- Boeuf bearnaise 250 grams w/ seasonal vegetables & roasted potatoes kr. 325
Pepper steak 250 grams w/ seasonal vegetables & roasted potatoes kr. 325
Beef tournedos w/ seasonal vegetables, pommes duchesse & sauce bordelaise. kr. 325

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
Irish Coffee ice dessert kr. 92
4 kinds of cheese w/ marinated apricots & 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.

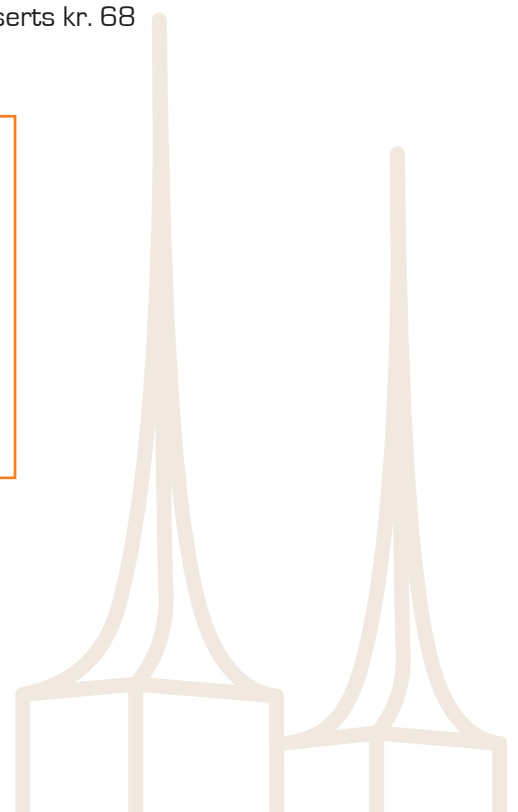
Pasta Carbonara

Spaghetti Bolognese

Make your own burger with fried potatoes

Fish fillet fried in butter w/ fresh vegetables & potatoes

Food made with love



WHITE WINE

	Glass	Bottle
	85,-	265,-
<p>Louis Eschenauer Chardonnay 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>		
	95,-	305,-
<p>Inviniti Sauvignon Blanc 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>		
	105,-	380,-
<p>Cascina Radice Gavi Di Gavi 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>		
		465,-
<p>Poulet Chablis 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>		
		470,-
<p>Bogle Chardonnay 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>		
		505,-
<p>Frank Millet Sancerre France - A typical Sancerre. Dry with very long and elegant aftertaste. Ideal for fish, vegetables and lunch dishes.</p>		
		485,-
<p>Bozen Riesling 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

		Glass	Bottle
	Ortonese Sangiovese Merlot 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.	85,-	265,-
	McPherson Shiraz 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	95,-	345,-
	Luccarelli Primitivo 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	105,-	375,-
	Campo Marina Primitivo Di Manduria 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.		405,-
	Bogle Old Vine Zinfandel 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.		455,-
	Bogle Pinot Noir 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.		465,-
	Bertoldi Ripasso 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.		475,-
	Domaine Grand Veneur Chateauneuf du Pape Org. 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.		545,-
	Barolo Piazza 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.		708,-
	Gamba "Campedel" Amarone 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.		805,-

ROSÉ



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



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



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

BEER

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

LIQUOR

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

WATER

San Pellegrino	54,-
Regular soda	34,-
Apple juice, Orange juice or Elderflower	44,-

APERITIFS & DRINKS

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



HOT BEVERAGES

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

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

