

## LUNCH

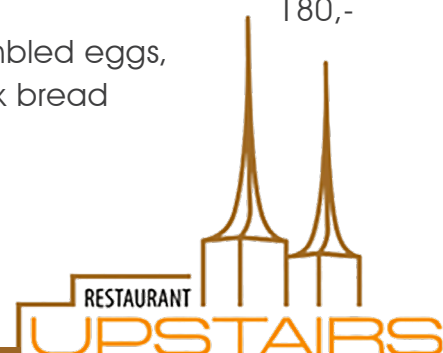
11.00 - 16.00

Marinated herring with raw onions & capers	78,-
Spiced herring with raw onions & capers	78,-
Christiansø herring with creme fraiche, onion & capers	78,-
3 kinds of herring	155,-
Fish fillet with prawns & asparagus	145,-
Fish fillet, fried & steamed fish with prawns, asparagus and dressing	155,-
Prawn with mayonnaise & lemon	140,-
Eggs & prawns with mayonnaise	125,-
Salad with smoked salmon, prawns & asparagus – mild mustard dressing and bread	145,-
Lunch steak with mushrooms & today's potato	185,-
Sirloin steak with mushroom á la cream & bacon	135,-
Tartar with egg yolk & dark bread	148,-
Parisian steak with pickles, capers, raw onion, cucumber & egg yolk	148,-
Roast beef with remoulade, roasted onions & horseradish	82,-
Roast beef with remoulade, soft onions & fried eggs	82,-
Omelet w/mushrooms á lá cream. Gratin w/parmesan. Salad & bread	125,-
Omelet w/bacon, potatoes & onions. Salad & bread	125,-
Omelet w/bacon	165,-
Fresh Pasta Carbonara	125,-
Upstairs lunch plate: herring, fish fillet, sirloin steak, roast beef & cheese	195,-
Mild cheese with peppers	75,-
Aged cheese w/ cloud, raw onion & rum	88,-
Cheese selection 4 kinds of cheeses with pickled walnuts	135,-

## Brunch

11.00 – 14.00

Upstairs brunch plate	180,-
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	



# EVENING MENU

## STARTERS

- Pea soup w/ scallop & bacon. .... kr. 110  
Fresh smoked salmon w/ smoked cheese cream & radishes ..... kr. 110  
Beef carpaccio w/ rocket salad, pine nuts & Parmesan cheese ..... kr. 110

## MAIN COURSES

- Fish of the day (ask your waiter) ..... kr. 285  
Lamb culotte w/ seasonal vegetables fried in garlic ..... kr. 285  
Wiener schnitzel w/ peas & bacon, roasted potatoes & gravy ..... kr. 285  
Guinea fowl breast w/ asparagus, spinach, mushrooms,  
new potatoes & mild mustard sauce. .... kr. 285  
Venison w/ mushrooms & walnuts, pickles cranberries, roasted potatoes & sauce. . . kr. 285

### From the grill:

- Boeuf bearnaise 250 grams w/ seasonal greens & roasted potatoes ..... kr. 335  
Pepper steak 250 grams w/ seasonal vegetables & roasted potatoes ..... kr. 335  
Extra-large steak (350 gr.) 120 kr. extra  
(Our steaks are cuts of ribeye from Uruguay)

## DESSERTS

- Tiramisu ..... kr. 98  
Lime Panna Cotta w/ pickled berries & coulis of strawberry ..... kr. 98  
Assortment of 4 cheeses w/ pickled walnuts & apricots ..... kr. 130

### (Children up to 12 years)

Starters kr. 75 - Main Courses kr. 165/175 - Desserts kr. 78

#### CHILDREN'S MENU (up to 12 years of age) – 95 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
 <b>Louis Eschenauer Chardonnay</b>	<b>95,-</b>	<b>285,-</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.		
 <b>Poverty Bay 1769 Sauvignon Blanc</b>	<b>105,-</b>	<b>325,-</b>
New Zealand- Lovely fruity and aromatic wine with notes of citrus, gooseberry and a subtle vanilla touch. This wine is also a good companion for fish, seafood and lunch dishes.		
 <b>Piazzo Roero Arneis</b>	<b>105,-</b>	<b>395,-</b>
Italy - Creamy and full-bodied white wine. The palate is medium bodied with an almost creamy texture and offers ripe Bartlett pear, white peach and bitter almond along with fresh acidity. A good all-round wine for soup and fish		
 <b>Chartron et Trebuchet Chablis</b>		<b>485,-</b>
France - Classic dry and mineral white Burgundy with fine fruity notes. Perfect for pork, fatty fish, salmon, tuna and shellfish. Also excellent for mild cheeses.		
 <b>Bogle Chardonnay</b>		<b>495,-</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.		
 <b>Frank Millet Sancerre</b>		<b>525,-</b>
France - A typical Sancerre. Dry with very long and elegant aftertaste. Ideal for fish, vegetables and lunch dishes.		
 <b>Bozen Riesling</b>		<b>495,-</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.		

# RED WINE

	Glass	Bottle
	<b>95,-</b>	<b>285,-</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>105,-</b>	<b>365,-</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>110,-</b>	<b>395,-</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>425,-</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>475,-</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>485,-</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>495,-</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>565,-</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>725,-</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>825,-</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

95,-

Bottle

285,-



### 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.

95,-

285,-

## 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

95,-

Bottle

285,-



### Jean de la Fontaine Champagne L'Éloquente Brut 920,-

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 1/2 btl.

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.

95,-

395,-



### Piazza Moscato d'Asti

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.

395,-



### Quinta do Estanho fine Tawny

Portugal - A nice red amber color and a fine aroma with hints of fine wood. A nice, well-balanced port wine with a nice taste of cherry/wild berries with notes of a light finish. Perfect as an aperitif or with coffee after a meal.

95,-

395,-

## BEVERAGE

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### BEER

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<b>Herslev draft beer</b> .....	small	<b>48,-</b>	.....	large	<b>78,-</b>
<b>Bottled beer</b> 33 cl. Carlsberg - Tuborg - Non-alcoholic.....					<b>46,-</b>

### LIQUOR

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<b>Snaps</b> - Linie Akvavit, Rød Aalborg, O.P. Anderson or Porse .....	<b>pr. glass</b>	<b>58,-</b>
<b>Snaps</b> - Whole bottles .....		<b>925,-</b>
<b>Gammel Dansk, Jägermeister, 1 enkelt or Fernet Branca</b> .....		<b>58,-</b>

### WATER

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<b>San Pellegrino</b> .....	<b>58,-</b>
<b>Regular soda</b> .....	<b>38,-</b>
<b>Apple juice, Orange juice or Elderflower</b> .....	<b>48,-</b>

### APERITIFS & DRINKS

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<b>Upstairs welcome drink</b> Spumante and Elderflower .....	<b>98,-</b>
<b>Long Drinks</b> - Gin Tonic, Rum & Cola, Vodka & Juice or Tequila Sunrise .....	<b>110,-</b>



## HOT BEVERAGES

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Coffee - Tea.....	38,-
Latte - Cappucino or Espresso .....	48,-
Pitcher Coffee / Tea .....	79,-
Cake / sweet for the coffee.....	85,-
Bailey .....	pr. glass 58,-
Blackcurrant rum .....	58,-
Irish Coffee .....	98,-

## COGNAC

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Hennessy Fine de Cognac .....	110,-
Maxime Triol elegance Grande Champagne.....	125,-
Maxime Triol Grande Champagne XO .....	145,-
Calvados.....	95,-

