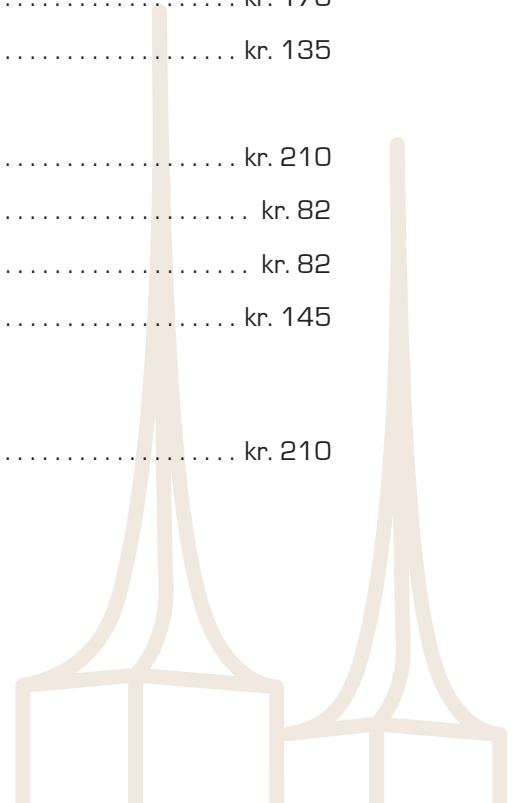


LUNCH DISHES

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

Pickled herrings w/onions & capers on brown bread	kr. 82
Spicy pickled herrings w/onions & capers on brown bread	kr. 82
Pickled herrings from Christiansø w/ sour cream, onions & capers on brown bread	kr. 82
“Herring Platter” w/3 types of herrings w/trimmings on brown bread	kr. 160
Fish in batter w/prawns & asparagus on brown bread	kr. 155
“Fish Delight”, fried & steamed fish w/prawns, asparagus and dressing on white bread	kr. 165
Prawns w/ mayonnaise & lemon on white bread	kr. 152
Eggs & prawns w/mayonnaise on brown bread	kr. 130
Salat w/home smoked salmon, prawns & asparagus, mild mustard dressing and bread	kr. 155
Lunch steak w/mushrooms and potatoes of the day	kr. 195
Fillet of pork w/mushrooms a la crème & bacon on brown bread	kr. 155
Steak tatar w/egg yolk & dark bread on brown bread	kr. 155
Steak Parisien w/pickles, capers, onions, cucumber & egg yolk on fried white bread	kr. 155
Roast beef w/pickled mayonnaise, deep fried onions & horseradish on brown bread	kr. 88
Roast beef, gently fried onions & fried egg on brown bread	kr. 88
Omelet w/mushrooms a la crème, gratinated w/parmesan. Lettuce & white bread	kr. 135
Omelet w/bacon, fried potatoes & onions. Lettuce & bread	kr. 135
Omelet w/bacon	kr. 170
Fresh pasta Carbonara	kr. 135
“Upstairs” Lunch platter: Herrings, fish in batter, fillet of pork, Roast beef & cheese w/garnish and bread	kr. 210
Mild cheese w/ peppers on white bread	kr. 82
Strong cheese w/ jellied stock, onions & rum on brown bread	kr. 82
Cheese platter w/4 different cheeses and preserved walnuts	kr. 145
BRUNCH KL. 11 A.M. TO 2.00 P.M.	
Brunch incl. coffee & juice	kr. 210



EVENING MENU

STARTERS

Soup: Bisque of shellfish	kr. 125
Home-smoked salmon w/ smoked cheese cream & asparagus	kr. 125
Beef carpaccio w/ Parmesan cheese & pine nuts	kr. 125

MAIN COURSES

Fish of the day (ask your waiter)	kr. 295
Lamb culotte w/ fried potatoes, peas á la francaise and gravy of thyme	kr. 295
Wiener schnitzel w/ peas & bacon, roasted potatoes & gravy	kr. 295
Duck breast w/ spinach & mushrooms, Pommes Anna, and sauce of blackberry	kr. 295
Venison w/ mushrooms, walnuts & cranberries, potatoes & sauce	kr. 295

From the grill:

Boeuf bearnaise 250 grams w/ seasonal greens & roasted potatoes	kr. 355
Pepper steak 250 grams w/ seasonal vegetables & roasted potatoes	kr. 355

Extra-large steak (350 gr.) 135 kr. extra

[OUR STEAKS ARE CUTS OF RIBEYE FROM URUGUAY]

DESSERTS

Tiramisu	kr. 110
Rhubarb pie w/ vanilla ice cream	kr. 110
Assortment of four cheeses w/ pickled walnuts & apricots	kr. 140

[Children up to 12 years]

Starters kr. 95 - Main Courses kr. 185/195 - Desserts kr. 98

CHILDREN'S MENU (up to 12 years of age) - kr. 115

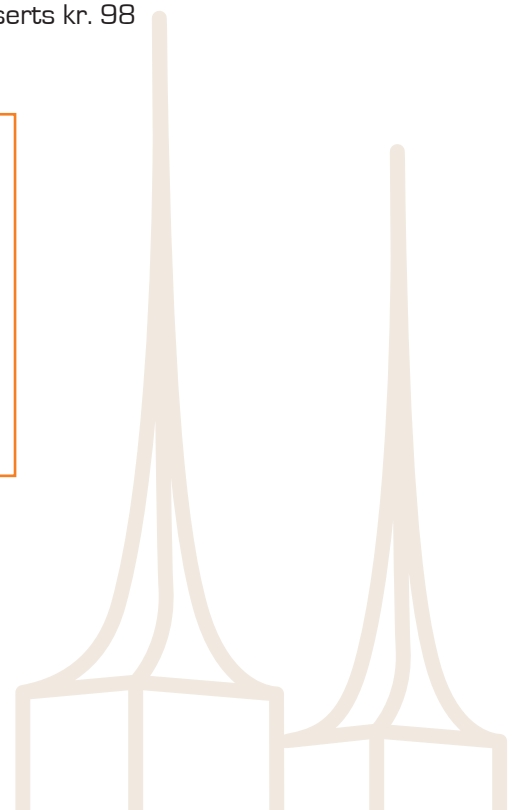
Pasta Carbonara

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
	95,-	295,-
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.		
	105,-	335,-
Poverty Bay 1769 Sauvignon Blanc		
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.		
	115,-	405,-
Piazzo Roero Arneis		
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		
		495,-
Chartron et Trebuchet Chablis		
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.		
		510,-
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.		
		535,-
Frank Millet Sancerre		
France - A typical Sancerre. Dry with very long and elegant aftertaste. Ideal for fish, vegetables and lunch dishes.		
		510,-
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.		

RED WINE

	Glass	Bottle
	95,-	295,-
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.		
	105,-	375,-
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		
	115,-	410,-
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		
		435,-
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.		
		485,-
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.		
		495,-
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.		
		510,-
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.		
		575,-
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.		
		735,-
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.		
		835,-
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.		

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

95,-

Bottle

295,-



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,-

295,-

BUBBLES



Fortepasso Spumante

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

Glass

95,-

Bottle

295,-



Jean de la Fontaine Champagne L'Éloquente Brut 930,-

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 1/2 btl.

95,-

410,-

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

410,-

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.



Quinta do Estanho fine Tawny

95,-

410,-

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.

BEVERAGE

BEER

Herslev draft beer	small 52,-	large 82,-
Bottled beer 33 cl. Carlsberg - Tuborg - Non-alcoholic.....	48,-	

LIQUOR

Snaps - Linie Akvavit, Rød Aalborg, O.P. Anderson or Porse	pr. glass 62,-
Snaps - Whole bottles	955,-
Gammel Dansk, Jägermeister, 1 enkelt or Fernet Branca	62,-

WATER

San Pellegrino	68,-
Regular soda	39,-
Apple juice, Orange juice or Elderflower	52,-

APERITIFS & DRINKS

Upstairs welcome drink Spumante and Elderflower	110,-
Long Drinks - Gin Tonic, Rum & Cola, Vodka & Juice or Tequila Sunrise	125,-



HOT BEVERAGES

Coffee - Tea.....	42,-
Latte - Cappucino or Espresso	52,-
Pitcher Coffee / Tea	82,-
Cake / sweet for the coffee.....	88,-
Bailey	pr. glass 65,-
Blackcurrant rum	65,-
Irish Coffee	110,-

COGNAC

Hennessy Fine de Cognac	125,-
Maxime Triol elegance Grande Champagne.....	135,-
Maxime Triol Grande Champagne XO	155,-
Calvados	110,-

