

LUNCH

11.30 - 15.30

2 COURSE LUNCH MENU

JERUSALEM ARTICHOKE SOUP

Bacon - croutons - chives

LAMB CULOTTE

Rosemary - dates - Pommes Anna

265

LUNCH PLATE

MUSTARD HERRING

Egg - red onions - dill

SALMON - FISH CAKE - CHICKEN SALAD

Served on homemade rye bread

245

'SMØRREBRØD'

MUSTARD HERRING ... 95

Egg - red onions - dill

FISH CAKES ... 125

Remoulade - lemon - capers

SMOKED SALMON ... 135

Trout roe - salmon skin - fennel

CHICKEN SALAD ... 115

Bacon - cress - pickled mushrooms

SIDE ORDERS

GREEN SALAD ... 50

Danish cheese 'Gammel Knas' - croutons - pepper

FRENCH FRIES ... 50

With mayo of the day

SMALLER DISHES

OYSTERS 'FINE DE CLAIRE' 3 PCS/6 PCS ... 85/160

Cucumber vinaigrette, red onions & horseradish

LUMPFISH ROE ... 155

Shrimps - dill - brioche

TARTARE OF BEEF ... 125

Crispy potato - pear - horseradish

* Larger dish 175 *

LARGER DISHES

JERUSALEM ARTICHOKE SOUP ... 145

Bacon - croutons - chives

MOULES FRITES ... 185

Leeks - garlic - parsley

SHOOTING STAR ... 195

Plaice - salmon - shrimps

LAMB CULOTTE ... 225

Rosemary - dates - Pommes Anna

STEAK BÉARNAISE ... 295

Rib-eye from 'Grambogaard' - fries - red wine glaze

* Additional 50,- for foie gras *

SWEET & CHEESE

CHOCOLATE CAKE ... 95

Raspberry coulis - whipped cream - crumble

APPLE PIE ... 95

Meringue - buttermilk ice cream - sorrel

3 'UNIKA' CHEESES ... 115

Compote - rosemary - crackers

PETIT FOURS ... 40

Chefs favorites