

# LUNCH

11.30 - 15.30

## SMØRREBRØD

### HERRING ... 85

*Horseradish - red onion - pork greaves*

### FISH CAKES ... 125

*Remoulade - lemon - capers*

### FRIED FISH FILET ... 135

*Sauce tartare - lemon - parsley*

### SMOKED ICELANDIC SALMON ... 145

*Herring roe - crispy skin - ramson mayo*

### LUMPFISH ROE & PRAWNS ... 175

*Brioche - dill - creme fraiche*

### CHICKEN SALAD ... 125

*White asparagus - jerusalem artichokes - bacon*

### ROAST BEEF ... 125

*Crispy onion - pickled cucumber - remoulade*

### THE LUNCHEON ... 245

*Herring - Salmon - Chicken salad - Roast beef*

*\* 2 servings \**

## SIDES

### GREEN SALAD ... 50

*Danish cheese 'Gammel Knas' - croutons - caesar dressing*

### FRENCH FRIES ... 50

*With mayo of the day*

## LUNCH DISHES

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

*Elderflower vinaigrette*

### SHOOTING STAR ... 195

*Plaice - salmon - prawns*

### CAULIFLOWER SOUP ... 155

*Crudit  - croutons - chervil*

*\* vegan \**

### BEEF TARTARE ... 175

*Beetroot - horseradish - egg yolk*

## KIDS MENU

### FRIED FISH FILLET ... 95

*French fries - remoulade*

### A SCOOP OF ICE CREAM ... 45

## CHEESE & DESSERTS

### 'VESTERHAVS' CHEESE ... 115

*Spiced bread - onion compote*

### CAKE ... 75

*Ask your waiter*

### LEMON TART ... 95

*Verbena - meringues - sorbet*

### CHOCOLATE 3 PCS ... 40

*Chef's favourites*



Purified water ad libitum - still or sparkling - kr. 25 per person