

LUNCH

11.30 - 15.30

SMØRREBRØD

HERRING ... 85

Radishes - apple - creme fraiche

FISH CAKES ... 125

Remoulade - lemon - capers

FRIED FISH FILET ... 135

Sauce tartare - lemon - parsley

SMOKED ICELANDIC SALMON ... 145

Herring roe - fennel crudité - ramson mayo

EGG & PRAWNS ... 165

Brioche - dill mayo - pickled onion

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

SIDES

GREEN SALAD ... 50

Radishes - 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

COLD TOMATO SOUP ... 155

Basil - croutons - olive oil

** 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

RHUBARB ... 95

Spumante sorbet - burned white chocolate - sorrel

PETIT FOURS ... 40

Chef's favourites



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