

## STARTERS

### (1) MARINATED SALMON 125 / €18

The marinated salmon is made from our family recipe from 1971. Served with cumin bread and mustard dressing, it's a 'must try'.

### (2) SCAMPI FRITTI 125 / €18

Choose the crispy flavour of deep-fried scampi. We serve this all time favourite with our tasty Madagascan peppercorn dressing.

### (3) LÖJROM WITH BLINIS 155 / €22

'Löjrom' is the roe from the fish 'sicklöj'. It is so delicious that we adopted this speciality from our Swedish neighbours. It's served with blinis, crème fraîche, red onions and lemon.

### (4) DANISH OYSTERS

Per Oyster 45 / €7

Oysters from the Danish fjord, 'Limfjorden', are a rare treat. Enjoy the meatiness and nutty flavour with a squeeze of fresh lemon.

### (5) CARPACCIO 125 / €18

Thin slices of dry aged Australian beef. With olive oil, olives, and freshly grated Parmesan cheese.

### (9) STARTER OF THE SEASON 139 / €20

Langoustine soup.  
With herbs and crisp scampi roll.

## LOBSTER FROM TANK

### (19A) 1/2 GRILLED LOBSTER 250 / €36

### (19B) 1/1 GRILLED LOBSTER 490 / €70

North Atlantic lobsters, freshly grilled upon order. Served with lemon.

## FROM THE GRILL

### FILLET

(10A) ca. 140 g 285 / €41

(10B) ca. 200 g 360 / €51

Experience the tenderness of this popular cut - we promise you won't regret it.

(16A) ca. 160 g pieces of fillet 215 / €31

Grilled fillet skewer.

(10S) ca. 140 g fillet & ½ Rock lobster tail 395 / €56

Fillet steak with half a grilled rock lobster tail.

### SIRLOIN

(12A) ca. 250 g 315 / €45

If you are hungry for a steak that is tender and rich in flavour, this would be an excellent choice.

### RIBEYE

(18A) ca. 300 g 345 / €49

A rich steak with heavy marbling.

### T-BONE / Cut from our "Extreme Beef"

(13F) ca. 500 g 425 / €61

If you can't decide, have a T-bone. It's a sirloin steak on one side of the bone and a filet steak on the other – the best of both worlds in one serving.

### GROUND STEAK

(14A) ca. 200 g 175 / €25

A real Danish classic. Combined with our crispy onion rings, this steak is pure comfort.

### RACK OF LAMB

(30A) ca. 300 g 325 / €46

If you like lamb, you should order a rack of lamb - grilled and served on the bone to enhance the flavour.

### CHICKEN BREAST

(11B) ca. 200 g 195 / €28

Grilled chicken breast served with aged parmesan cheese.

### MEALS TO SHARE

#### CARVED AT YOUR TABLE

*Please allow a certain preparation time for the shared meals.*

*Please ask your waiter, if you are in a hurry.*

*These cuts are ideal for 2 people:*

### FILLET

(10D) ca. 400 g 690 / €99

### SIRLOIN

(12D) ca. 500 g 580 / €83

### RIBEYE

(18D) ca. 500 g 580 / €83

### EXTREME BEEF

**Dry aged beef from "Kimberly Station Farm" i Queensland, Australia (subject to availability).**

First, the cattle graze and are subsequently grain-fed for a minimum of 300 days. The beef has a heavier marbling because of the grain feeding, and it gives the beef a buttery flavour.

The beef is dry aged for a minimum of 60 days before we carve it. The result is the ultimate expression of beef in terms of flavour and tenderness.

*These cuts are ideal for 4 people, or for more or less:*

### CÔTE DE BOEUF

(18E) ca. 1,1 kg 1.195 / €171

Ribeye on the bone.

### BONE-IN STRIPLOIN

(12E) ca. 800 g 995 / €142

Sirloin on the bone.

## VEGETARIAN

### VEGETABLE STEAK

(11G) ca. 180 g 185 / €27

Vegetarian patty of mushrooms, linseeds and herbs. Served with pickled beets and horseradish.

## FROM THE OCEAN

(15A) TURBOT 295 / €42

A fish that even meat lovers will enjoy. The flesh is white and firm with a delicate flavour.

## SIDES

The prices of all main courses are inclusive of your choice of potato and seasoned butter.

**French fries or Potatos of the Season: "Pommes Anna" - layered potatoes cooked with herbs.**

### SALAD BAR

Together with a main course 75 / €11

As a main course 160 / €23

Create a fresh salad by your own choosing as a side dish or as a main course.

**SEARED FOIE GRAS 99 / €14**

Add a slice of seared foie gras with truffle oil to your steak.

### SURF & TURF

(20A) 1/2 Rock Lobster Tail 125 / €18

(20B) 1/1 Rock Lobster Tail 250 / €36

Add 1/2 or a whole grilled rock lobster tail to your steak.

**SAUCE 35 / €5**

Hereford béarnaise or pepper sauce.