

## STARTERS

### #1 MARINATED SALMON kr. 155

Salmon from the Faroe Islands.  
With a mustard dressing,  
grilled bread and grilled lemon.

### #3 SCAMPI FRITTI kr. 155

Deep-fried scampi with  
a Madagascan pepper cream,  
deep-fried parsley and grilled lemon.

### #6 LOBSTER SOUP kr. 155

Lobster soup with scampi soufflee,  
dill and celeriac.

### #7 CARPACCIO OF BEEF kr. 145

With Parmesan, lemon,  
rocket salad and pine nuts.

### #8 CHICKEN SALAD kr. 145

Crisp waffle with creamy chicken salad  
with apple, celeriac, and herbs.

## MAINS FROM THE GRILL

The price includes your choice of potato: Crisp French fries or a baked potato.

### BEEF

#### TENDERLOIN

#10A ca. 150 g 295 kr.  
#10B ca. 300 g 495 kr.

#### SIRLOIN

#12A ca. 250 g 295 kr.

#### RIBEYE

#18A ca. 250 g 349 kr.

#### T-BONE

#13A ca. 500 g 495 kr.

#### GROUND STEAK

*Soft onions and raw-pickled beets*  
#14A ca. 200 g 175 kr.

### LIGHT MEAT

#### RUMP OF LAMB

#30A ca. 200 g 195 kr.

#### DRY AGED DANISH PORK

#31A ca. 200 g 195 kr.

#### CHICKEN THIGHS FROM HOPBALLE MØLLE

#11B 195 kr.

*Lamb, pork and chicken  
are served with  
caramellised onion compote  
and pickled pearl onions.*

### FISH & VEGETABLES

#### SEARED TUNA

*With hoisin-glace*  
#15A 265 kr.

#### SALAD BAR AS A MAIN COURSE

Salads and vegetables  
with home-made  
dressings.

Please help yourself  
to as much as you like.

#20B 175 kr.

### EXTRA WITH YOUR MAIN COURSE

#### • WE RECOMMEND OUR SALAD BAR •

Salads and vegetables with home-made  
dressings. Please help yourself to as much  
as you like: **kr. 75 per person**

- Croquettes of beef short ribs/pickled celeriac 75 kr.
- Surf & Turf: Deep-fried prawns 75 kr.
- Béarnaise or pepper sauce 35 kr.
- Seasoned herb butter with garlic and capers 15 kr.

*See our 3-course Favourite menu on the back page.*

## OUR FAVOURITE MENU

### STARTER

Marinated salmon from the Faroe Islands.  
With a mustard dressing,  
grilled bread and grilled lemon.

### MAIN

Sirloin steak, approx. 200 g.  
With salad bar, crisp French fries  
or a baked potato.  
Served with your choice of sauce.

### DESSERT

Dessert of the season.

---

#40A **ALL 3 COURSES 595 kr.**

---

### WINE MENU

3 glasses of wine  
kr. 325 per person

### THE WHOLE PACKAGE

Bubbles & snacks  
3-course menu  
Wine menu  
Coffee with something sweet

**kr. 950 per person**

*All prices are inclusive of VAT and service. Change in DKK only..*

*Commercial cards, issued within or outside of EU/EØS and private cards issued outside EU/EØS will be surcharged with a fee (shown on your receipt).  
The fee rate may vary depending on the type of card and the country of origin. 11/2024*

## PRE DINNER



COCKTAIL OF THE HOUSE

### Gin Rose

A refreshing cocktail with Njord's "Mild Wildness Gin",  
rosehip and sparkling elderflower.

Gin Rose kr. 95 / €14 | With snacks kr. 125 / €18  
A glass of bubbly with snacks kr. 125 / €18 per person.

**A HEREFORD BEEFSTOUW**

KOLDING