

STARTERS

#1 MARINATED SALMON kr. 155

Salmon from the Faroe Islands.

With a mustard dressing,
grilled bread and grilled lemon.

#2 PICKLED TUNA kr. 165 / €24

With avocado, lemon, crisp lettuces,
and warm nut vinaigrette.

#3 SCAMPI FRITTI kr. 155

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

OYSTERS

Served with grilled lemon,
tabasco and apple vinaigrette.

#4A 1 oyster kr. 45 / €6

#4B 3 oysters kr. 120 / €17

#4C 6 oysters kr. 199 / €28

#5 BEEFSTOUW TARTARE kr. 155

Tartare with crisp rye bread,
frisée lettuce and watercress.

#6 LOBSTER SOUP kr. 155

Lobster soup with scampi soufflee, dill and celeriac.

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.

#18B ca. 450 g 495 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 kr. 195

DRY AGED

DANISH PORK

#31A ca. 200 g kr. 195

CHICKEN THIGHS

WITHOUT BONES

From Hopballe Mølle

#11B kr. 195

FISH & VEGETABLES

SEARED TUNA

With yuzu/hoisin-glace
and herbs

#15A kr. 265

GRILLED VEGETABLES (V)

With nut vinaigrette.

- *Please ask your waiter*

#19A kr. 149

EXTRA WITH YOUR MAIN COURSE

• WE RECOMMEND •

3 seasonal side dishes
- please ask your waiter.

65,-

- Croquettes of beef short ribs/pickled celeriac kr. 75
- Surf & Turf: Deep-fried battered prawns kr. 95
- Seasoned herb butter with garlic and capers kr. 15
- Béarnaise or pepper sauce kr. 35

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 a selection of seasonal side dishes,
and 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. 09/2024

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

LUND