

## STARTERS

### #1 MARINATED SALMON kr. 155 / €22

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

### #2 AVOCADO SALAD kr. 135 / €19

With Jerusalem artichokes, crisps, lettuces, and  
pumpkin seeds/wasabi vinaigrette.  
(Vegetarian)

### #3 SCAMPI FRITTI kr. 155 / €22

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 / €22

Tartare with crisp rye bread,  
frisée lettuce and watercress.

### #6 SEARED TUNA kr. 165 / €24

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

## MAIN COURSES

### FROM THE GRILL

#### TENDERLOIN

#10A ca. 175 g kr. 395 / €56

#10D ca. 400 g\* kr. 790 / €112

#### SIRLOIN

#12A ca. 250 g kr. 395 / €56

#12D ca. 500 g\* kr. 790 / €112

#### RIBEYE

#18A ca. 300 g kr. 450 / €64

#### T-BONE

#13A ca. 500 g kr. 495 / €71

#### GROUND STEAK

#14A ca. 200 g kr. 225 / €32

#### RUMP OF LAMB

#30A ca. 200 g kr. 335 / €48

#### CHICKEN BREAST

#11B kr. 250 / €36

#### PLAICE

#15A kr. 310 / €44

#### GRILLED VEGETABLES (V)

Please ask your waiter

#19A kr. 225 / €32

#### SIDE DISHES

Served as a main course

#20A kr. 175 / €25

#### Would you like to share?

*Then we can recommend these cuts, \*  
which we serve carved.*

#### EXTRA:

Béarnaise or pepper sauce kr. 35 / €5 pr. person.

**THE PRICE  
OF YOUR MAIN  
COURSE INCLUDES  
3 SEASONAL  
SIDE DISHES AND  
FRENCH FRIES.**

*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. 250g.  
Served with French fries and  
a selection of shared side dishes.

### DESSERT

Dessert of the season.

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#40A **ALL 3 COURSES** kr. 575 /€82

EXTRA: Béarnaise or pepper sauce kr. 35 /€5  
Prices per person

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### WINE PAIRING

3 glasses of wine  
kr. 325 /€46 per person

### THE WHOLE PACKAGE

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

**kr. 950 /€136**  
**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. 10/2024

## PRE-DINNER



COCKTAIL OF THE HOUSE

### Apricot Spritz

A refreshing cocktail with vodka, apricot, Cava, and blood orange.

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

### A HEREFORD BEEFSTOUW

ROSENHØJ, SKIVE