

# STARTERS

## TARTELET

75,-

With creamy chicken and asparagus  
sauce in homemade tartles

## BRUCHETTA

55,-

homebaked bread with tomato,  
garlic and mozzarella

## SHRIMP COCKTAIL

75,-

Big shrimps, salat asparagus and  
homemade dressing





# MAIN COURSES

ROAST VEAL 245,-

With potatoes of the day, sauce  
bearnaise and roasted vegetables

WIENERSCHNITZEL 225,-

With pommes sautées, green  
peas, capers, horseredish on  
lemonslice and butter sauce  
Add sauce bearnaise + 15,-

LARAS VEGGIE-PASTA 145,-

Pasta with creamed sauce, pesto  
and tomato  
Add chicken + 20,-

OVEN BAKED SALMON 235,-

With salad of apple and fennel,  
small potatoes, safran sauce and  
rosted green asparagus

FISH SYMPHONY 195,-

Streamed and fried fish filet,  
shrimps, caviar, asparagus and  
smoked salmon on crispy white  
bread

PARISIAN STEAK 195,-

Rosted ground beef, marinated red onions,  
homemade horseredish and beet root and  
fresh yolk on top





# CHILDREN'S MENU

RED SAUSAGES 65,-  
With french fries

CHICKEN NUGGETS 65,-  
With french fries

FRENCH FRIES 35,-

## DESSERTS

PANCAKE WITH ICECREAM 69,-  
Homemade pancake with  
homemade icecream

BROWNIE 69,-  
with homemade icecream and berries

ICE COCKTAIL 69,-  
Served with whipped cream,  
chocolate sauce and berries

HOMEMADE APPLE DESSERT 65,-  
Home made steamed apple  
porridge with macaroons, whipped  
cream and currant jelly

SAMOS DESSERT WINE 2 cl 20,-  
Very delicious and versatile wine from Greece





# BEVERAGES

## DRAFT BEER

GRØN TUBORG & ROYAL CLASSIC  
Small 40,-  
Large 60,-

BEER OF THE SEASON  
Small 45,-  
Large 65,-

Bacardi Breezer 0,33 L. 40,-

Tuborg 0,0% 0,33 L. 35,-

SODAS 0,33 L. 25,-

Coca Cola, Pepsi Max, Fanta,  
Faxe Kondi, Dansk Vand,  
Dansk Vand m/citrus

FILTER COFFEE 15,-

TEA 15,-





# VIN

Glas /Flaske

## Cava :

-/199

Delicious, refreshing Cava, Taste of Peach, Elderflower and Honey

## White Wine of the house :

45/159

Lovely, fresh White Wine, Shades of Green Apple, Pineapple and Citrus Fruit. Good companion to light dishes

## Dom Peynac - White Wine :

-/199

Tasty, french Chardonnay, approx. 10 months of Barrel Ageing. Tasting Notes of Peach, Honey and Mirabells. Well suited for more hearty dishes as Chicken and Fish, e.g. Salmon etc.

## Rosé Wine of the house :

45/159

Spanish Rosé Wine, nice freshness and suitable to all Fish and Pasta Dishes, pleasant taste of Raspberries

## Red Wine of the house :

45/159

Spanish Red Wine with tasting notes of dark, matured Berries and Tannin. Grape Varieties are Grenache and Syrah, well suited for Dishes made of Chicken, Pork and Veal

## Ripasso - Red Wine :

-/259

Tasteful Red Wine from Italy, Taste of Cherry and matured plums. Good companion to hearty and savory dishes, e.g. Beef

## Soler - Red Wine:

-/349

Full-bodied Italian Red Wine, made from 5 different, partly dried grape varieties. Perfect fit for rich, savory dishes as f.i. Beef Steak. Long Aftertaste, very popular choice

## Schloss Kronsburg - Alkoholfri rødvin

-/199

Pleasant, mild taste with flavour of Cherry and Wild Berries





# DRINKS

Gin & Tonic	4 cl.	60,-
Gin Hass	4 cl.	60,-
Rom & Cola	4 cl.	60,-
Whiskey & Cola	4 cl.	60,-
Irish Coffee	4 cl.	60,-
Baileys	2 cl.	25,-
Schnapps	2 cl.	25,-

OP Anderson, Rød Nalborg, Linie Alkvavit

