

STARTERS

TARTELET

69,-

With creamy chicken and asparagus
sauce in homemade tartles

BRUCHETTA

55,-

homebaked bread with tomato,
garlic and mozzarella

REJECOCTAIL

75,-

Big shrimps, salat asparagus and
homemade dressing



MAIN COURSES

ROAST VEAL 235,-

With potatoes of the day, sauce
bearnaise and roasted vegetables

WIENERSCHNITZEL 210,-

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

LARAS VEGGIE-PASTA 135,-

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

OVEN BAKED SALMON 219,-

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 65,-
Homemade pancake with
homemade icecream

BROWNIE 65,-
with homemade icecream and berries

ICE COCKTAIL 65,-
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 35,-
Large 55,-

BEER OF THE SEASON
Small 40,-
Large 60,-

Bacardi Breezer 0,33 L. 35,-

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 :

40/149

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 :

40/149

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

Red Wine of the house :

40/149

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 :

-/249

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.	50,-
Gin Hass	4 cl.	50,-
Rom & Cola	4 cl.	50,-
Whiskey & Cola	4 cl.	50,-
Irish Coffee	4 cl.	50,-
Baileys	2 cl.	20,-
Schnapps	2 cl.	25,-

OP Anderson, Rød Nalborg, Linie Alkvavit

