

# M E N U

## EVENING

### STARTER

#### CRAB

*with dill mayonnaise and fresh herbs, served with mango and citrus perls*

119

#### DEEP FRIED GOATS CHEESE

*coated with almonds, served on a bed of rucola tossed in balsamic dressing with pickled walnuts and red onions*

109

#### COLD SMOKED SALMON

*served with smoked cheese mayonnaise and white bread*

119

#### BEEF TATAR

*with truffle oil, almond pesto, tarragon mayo and homemade rye bread croutons*

129

#### SKAGEN

*prawns mixed with herbs served with green asparagus and mayonnaise on a bed of salad*

109

### CHILDRENS MENU

#### BELOW 12 YEARS

#### CHICKEN BREAST

79

**FILLET OF PLAICE** (coated in breadcrumbs)

99

#### CHICKEN NUGGETS

79

#### CHICKEN SPEARS

79

*All childrens menu is served with french fries and pickled mayo (remoulade)*

### MAIN COURSE

#### BEEF BEARNAISE

*250-300 gr. Angus beef filet served with vegetables of the day, slow roasted tomatoes and french fries*

255

#### PAN FRIED HAKE

*served on a bed of fried savoy cabbage with white wine sauce and small boiled potatoes*

245

#### "SHOOTING STAR"

(PLAICE SERVED TWO WAYS)

*one deep fried filet coated in bread-crumbs and one filet steamed in white wine. Topped with hand peeled prawns and served with a dild mayonnaise and smoked salmon*

195

#### WIENERSCHNITZEL

*filet of veal inner thighs served with fried potatoes, peas and gravy and topped with a slice of lemon, anchovies and capers and grated horseradish*

205

#### BURGER

*beef burger in Brioche bap served with cheddar, bacon, salad, french fries and mayo*

165

#### VEGETARIAN BURGER

*beef off chickpeas and portobello mushrooms in Brioche bap served with cheddar, grilled peppers, salad, french fries and mayo*

165

