

M E N U

EVENING

STARTER

CRAB

*stirred with mayonnaise, herbs and lime
with mango and citrus perls*

125

COLD SMOKED SALMON

*dry salted with cream double and herbal oil
served with white bread*

125

SKAGEN

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

125

BEEF TATAR

*stirred with egg yolk, Dijon, onion, hijackers
and cognac, with jerusalem artichoke chips*

135

CHILDRENS MENU

BELOW 12 YEARS

FILLET OF PLAICE (coated in breadcrumbs) 99

CHICKEN NUGGETS 89

CHICKEN SPEARS 89

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

MAIN COURSE

BEEF BEARNAISE

*250 gr. Angus beef filet served with
vegetables of the day and french fries*

275

BEEF TARTAR

*stirred with egg yolk, Dijon, onion, hijackers
and cognac, with jerusalem artichoke chips
served with french fries and tarragon mayo*

205

HEERING HAKE

*with mashed potatoes and Jerusalem
artichokes pure, vinaigrette, almonds and
butter sauce*

235

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*

215

BURGER

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

175

VEGETARIAN BURGER

*beef off root vegetables
in Brioche bap served with cheddar,
salad, french fries and mayo*

175

06-09-2021

