

STARTER

HAND PEELED PRAWNS	140
<i>on butter toasted bread with lobster mayonnaise</i>	
JERUSALEM ARTICHOKE SOUP	140
<i>with parsley root and bacon</i>	
STIR FRIED TATAR	140
<i>classic with cognac, dijon and egg yolk</i>	
SKAGEN	140
<i>prawns, sour creme, mayonnaise and herbs</i>	

3 COURSE MENU

WHITE ASPARAGUS	395
<i>grilled white asparagus with herb hollandaise and prawns</i>	
CALF MEDALLION	
<i>with new potatoes, seasonal vegetables and veal sauce</i>	
GATEAU MARCEL	
<i>topped with white chocolate and raspberry coulis</i>	

the menu can not be changed

MAIN COURSE

BEEF BEARNAISE

grilled beef fillet of Angus, vegetables and bearnaise sauce, with french fries with mayo
325

HAKE

with lobster bisque, mashed potatoes and root vegetables
255

WIENERSCHNITZEL

fillet of veal inner thighs with fried potatoes, peas and slice of lemon topped with anchovies and capers
235

BURGER

broiche bap with cheddar, bacon and salad, served with french fries and mayonnaise
185

CELERY AND CARROT BEEF

served with vegetables and mashed potatoes
225

SWEET

OLD-FASHIONED APPLE CAKE	95
<i>with whipped cream and crumble</i>	
RHUBARB TRIFLE	95
<i>with macaroons, creme patissiere and whipped cream</i>	
3 KINDS OF CHEESE	135
<i>with biscuit</i>	
GATEAU MARCEL	95
<i>chocolate cake</i>	

HOMEMADE ICECREAM	95
<i>with waffle and whipped cream</i>	
KRANSETOPPE	55
<i>kransekage toppe med chokoladebund</i>	
PETIT FOURS	85
<i>2 pieces</i>	