

BISTRO

-Evening Menu

17.00-21.45

STARTERS

Home Dry-Cured Salmon 95,-

*Malt bread croutons/mustard brown sugar
mayonnaise/Sea buckthorn/chevil*

Hjemmelavet Anderilette 98,-

*Goarse mustard/betroot salad with
pickled red onion/toasted rye bread*

MAIN COURSES

Fried Hake 215,-

*Garrot puree/root vegetables/sauce made on
brown butter/capers and onion*

Chicken Breast 185,-

Grilled vegetables/barley-otto with mushrooms

Calf Jaw from Funen 210,-

Herbs/broken mash/sauce from braise

Burger of the House 180,-

*Ground beef from Grambogaard/pepper mayo/
crispy salad/salad onions/bacon/Monterey Jack cheese/
semidried tomatoes/fried onionrings/fries*

Prime Rib 210,-

*French peas/pommes pailles/homemade bearnaise/
baked potato or fries*

DESSERT

Creme Brúlee 95,-

Gooseberry sorbet

Danish Apple cake 85,-

*Homebaked macaroons/whipped cream/
Roasted white chocolate*

Vegan Dish

*Fried celery, cauliflower pure'e
bean saute, roasted nuts
and cauliflower couscous*

EXTRAS

**French Fries
per. serving 30,-**

Salads

*Every day, our skilled Chefs will cre-
ate 3 delicious salads, which is ac-
companiment to the main course.*

Including homemade bread & Butter