

Klassisk kromenu

Classic Danish menu

Tarteletter I høns i asparges

Puff pastry I chicken and asparagus in bechamel sauce

105,-

Herregårdsbøf I ærter, pommes frites & sauce bearnaise

Hamburger steak I peas, french fries & sauce bearnaise

195,-

Kryb I Ly isdessert I lun chokoladesauce

Kryb I Ly ice cream dessert I warm chocolate sauce

125,-

Tre retter

Three courses

325,-

Forretter

Starters

Klassisk rejecocktail I rejer, cherrytomater & thousand island-dressing

Classic Danish shrimp cocktail I shrimps, cherry tomatoes & thousand island-dressing

135,-

Varmrøget laks I rygeostcreme & radise crudité

Smoked salmon I smoked cream cheese & radish crudités

135,-

Dansk bresaola I hvidvinsmayonnaise & syltede løg

Danish bresaola I white wine mayonnaise & pickled onions

135,-

Hovedretter

Main courses

Helstegt rødspætte I brunet smørsauce, hvide kartofler & spæde grøntsager

Plaice I butter sauce, potatoes & vegetables

235,-

220 g. / 350 g. steak I pommes frites, årstidens grønt & sauce bearnaise el. pebersauce

7,76 oz / 12,35 oz steak I french fries, seasonal vegetables & sauce bearnaise or pepper sauce

295,- / 375,-

Sprødstegt flæsk ad libitum I hvide kartofler, persillesovs & rødbeder

Slices of crispy roasted pork I boiled potatoes, bechamel sauce with parsley & marinated sliced beetroot

205,-

Wienerschnitzel I ærter, kartoffel sautées & brunet smør

Schnitzel Vienna style I peas, sautéed potatoes & butter sauce

245,-

Dessert

Desserts

Rabarbertrifli I makroner, kagecreme & flødeskum

Rhubarb trifle I crushed macaroons, custard & whipped cream

125,-

Chokoladefondant I vaniljeis & skovbærkompot

Chocolate fondant I with vanilla ice cream & compote of forrest berries

135,-

Lun brownie I daimis & knas

Warm brownie I daim ice cream & crunch

115,-