

## **SÆSONMENU** *SEASONAL MENU*

**JORDSKOKKECRÈMESUPPE** | kammusling, sprød skinke **95,-** | € 14  
*Soup of Jerusalem artichoke / scallop, crispy ham*  
Vi anbefaler Evaos, Corte Moschina, Soave

**SPRÆNGT KALVESPIDSBRYST** | vinterkål, persillerod, flødepeberrod **235,-** | € 34  
*Salted braised veal / cabbage, root parsley, creamy horseradish sauce*  
Vi anbefaler Valpolicella Ripasso, Rhigetti, Veneto

**ROMBAGT ANANAS** | brændt chokolade, pernod vanille is **95,-** | € 14  
*Rum baked pineapple / burned chocolate, pernod vanilla icecream*

### **3 RETTER**

*3 courses*

**345,-** | € 57

## **KLASSISK KROMENU** *CLASSIC MENU*

**TARTELETTER** | høns i asparges **95,-** | € 14  
*tartlets / chicken and asparagus in cream sauce*  
Vi anbefaler Jacobsen Weissbier fra fad

**HERREGÅRDSBØF** | ærter, pommes frites, Bearnaise **175,-** | € 25  
*fried steak of minced beef / peas, french fries, sauce Bearnaise*  
Vi anbefaler Jacobsen Brown Ale fra fad

**KRYB I LY ISDESSERT** | lun chokoladesauce **85,-** | € 12  
*ice cream / hot chocolate sauce*

### **3 RETTER**

*3 courses*

**275,-** | € 39

## **FORRETTER** *STARTERS*

**RØGET LAKS** | trancheret ved bordet, spinatcrème  
*smoked salmon / carved at the table, spinach cream*  
**135,-** | € 19

Vi anbefaler Jacobsen Yakima IPA fra fad

**CARPACCIO AF OKSE** | parmesan, basilikum, pinjekerner, olivenolie  
*beef carpaccio / parmesan, basil, pine nuts, olive oil*  
**135,-** | € 19

Vi anbefaler Mercurey, Faiveley, Bourgogne

## HOVEDRETTER MAIN COURSES

**WIENERSCHNITZEL** | ærter francaise, pommes sautées, brunet smør  
*schnitzel vienna style | peas, bacon, sautéed potatoes, butter sauce*  
**235,- | € 34**

Vi anbefaler Jacobsen Brown Ale fra fad

**SPRØDSTEGT FLÆSK AD LIBITUM** | kartofler, persillesovs, surt  
*slices of roasted pork | potatoes, parsley cream sauce, marinated beet roots*  
**185,- | € 26**

Vi anbefaler Jacobsen Yakima IPA fra fad

**VESTERHAVSRØDSPÆTTE** | smørdampet grønt, kartofler, brunet smør  
*plaiice | steamed vegetables, potatoes, butter sauce*  
**210,- | € 30**

Vi anbefaler Riesling, Trimbach, Alsace

**STEAK AF MODNET OKSEHØJREB** | bagt tomat, ærter francaise, pommes frites, Bearnaise  
*steak of dry aged sirloin beef | baked tomato, peas, french fries, sauce Bearnaise*  
**295,- | € 42**

Vi anbefaler Carlsberg 1883 fra fad

**FLAMBERET OKSEMØRBRAD** | skovens svampe, rodfrugter, pebersauce, stegte kartofler  
*flambéed beef tenderloin steak | mushrooms from the forest, root vegetables, pepper sauce, fried potatoes*  
**345,- | € 49**

Vi anbefaler Larose de Gruaud, Saint-Julien, Bordeaux

**TOURNEDOS BEARNAISE** | årstidens grønt, pommes frites, Bearnaise  
*tournedos tenderloin steak | french fries, seasonal vegetables, sauce Bearnaise*  
**335,- | € 48**

Vi anbefaler La Grave á Pomerol, Pomerol, Bordeaux

## OST & DESSERT CHEESE & SWEETS

**3 DANSKE OSTE FRA UNIKA** | sylt, oliven, smørristet rugbrød  
*3 pieces of danish cheese from Unika | pickles, olives, butterfried ryebread*  
**115,- | € 16**

Vi anbefaler Fonseca, 20 års Tawny Port

**CRÊPES SUZETTE** | orangeflamberede pandekager, vanilleis, **(min. 2 kuverter)**  
*crêpes Suzette | orange flambéed pancakes, vanilla ice cream (minimum 2 persons)*  
**145,- | € 21**

**BANANA SPLIT** | vanilleis, flødeskum, chokoladesauce, mandelsplitter  
*banana split | vanilla ice cream, whipped cream, chocolate sauce, almonds*  
**95,- | € 14**