

SÆSONMENU *SEASONAL MENU*

CARPACCIO AF RØGET LAKS | feldsalat, pinjekerner **95,- | € 14**
smoked salmon carpaccio | salad, pine nuts
Vi anbefaler Evaos, Corte Moschina, Soave

KALVEMEDALJON | unikabagt julekål, nøddestegte kartofler, portvinssauce **325,- | € 47**
medailon of veal | cabbage, potatoes butterfried with nuts, portwine gravy
Vi anbefaler Gigondas, Domaine Brusset, Rhône

GATEAU MARCEL | knas, sorbet **95,- | € 14**
soft chocolate cake | crunch, sherbet

3 RETTER

3 courses

395,- | € 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