

**Aftenmenu**  
**Serveres mellem 17.30 & 21.30**

***Dinner***

***Ristet tigerrejer***

*på cremet ærtepuré, brunet smør & hasselnødder, serveres  
m/ brød & smør*

***Roasted tigerprawns***

*on creamy pea puree, browned butter & hazelnuts Served with  
bread & butter*

***Augustusskinke***

*m/ kryddermayo & tomatorelish serveres m/ brød & smør*

***Augustus ham***

*with spicy mayo & tomatorelish served with bread & butter*

***Steak af kalvemørbrad***

*m/ årstidens grønt, dagens kartoffel & rødvinssauce*

***Tenderloin steak***

*with seasonal greens, potato of the day & red wine sauce*

***Gateau Marcel***

*m/ marineret frugt, bagt hvid chokolade & sorbet is*

***Gateau Marcel***

*with marinated fruit, baked white chokolade & sorbet ice cream*

***2 retters menu – 2 course menu Kr. 398,-***

***3 retters menu – 3 course menu Kr. 458,-***

***4 retters menu – 4 course menu Kr. 498,-***

**Aftenmenu**  
**Serveres mellem 17.30 & 21.30**

***Forretter***

*Starters*

***Ristet tigerrejer*** **Kr. 148,-**  
*på cremet ærtepuré, brunet smør & hasselnødder, serveres med brød & smør*  
*Roasted tigerprawns on creamy pea puree, browned butter & hazelnuts*  
*Served with bread & butter*

***Augustusskinke*** **Kr. 148,-**  
*Med kryddermayo & tomatrelish serveres m/ brød & smør*  
*Augustus ham with spicy mayo & tomatorelish served with bread & butter*

***Hovedretter***

*Main Courses*

***Ribeye af dansk Gastro Kalv (ca. 250 g.)*** **Kr. 328,-**  
*Med fries & hjemmelavet bearnaisesauce*  
*Ribeye from Danish Gastro cattle (approx. 250 g.)*  
*With fries & homemade béarnaise sauce*

***Steak af kalvemørbrad*** **Kr. 358,-**  
*Med årstidens grønt, dagens kartoffel & rødvinssauce*  
*Tenderloin steak with seasonal greens, potato of the day*  
*& red wine sauce*

***Klassisk Wienerschnitzel*** **Kr. 328,-**  
*serveret med ærter, brasede kartofler, wienerdreng & smørsauce*  
*Classic Wiener Schnitzel served with peas, pommes saute,*  
*wienerdreng (lemon, herring, capers and horseradish) & butter sauce*

***220g Bagt Laks*** **Kr. 328,-**  
*Serveres med årstidens grønt, dild kartofler & kryddercreme*  
*220g baked salmon served with seasonal greens, dild potatoes*  
*& spice cream*

***Vegetar***

*Vegetarian*

***Grøntsagsfrikadeller*** **Kr. 198,-**  
*Med ristet kikærte & grøntsager i karry & tomat*  
*Vegetable Meatballs, with roasted chickpeas & vegetables in curry & tomato*

**Aftenmenu**  
**Serveres mellem 17.30 & 21.30**

***Dessert***

*Desserts*

***Økologiske oste fra Thise*** **Kr. 148,-**  
*Vesterhavssost & blå kornblomst*  
*Hertil hybencompot, syltede nøddersamt sprød rug, brød & smør*  
*Organic Cheeses from Thise*

***Gateau Marcel*** **Kr. 148,-**  
*Serveres med marineret frugt, bagt hvid chokolade & sorbet is*  
*Gateau Marcel with marinated fruit, baked white chocolate & sorbet ice cream*

***Kaffe/The***

*Coffee/Tea Ad. Libitum*

*Espresso* **Kr. 45,-**  
*Cappuccino* **Kr. 45,-**  
*Café Latte* **Kr. 45,-**  
*Café Crème* **Kr. 45,-**  
*Latte Machiatto* **Kr. 45,-**  
*Alm. kaffe/the - Black coffee or tea* **Kr. 45,-**

***Sødt***

*Sweet*

***Kransekage Kr. 38,-***  
*Almond cake*

***Småkager – 3 slags Kr. 38,-***  
*Small cakes – 3 kinds*

***Avec***

*After-dinner drinks*

***Husets Cognac 2 cl.*** **Kr. 37,-**  
*The House Cognac 2 cl.*

***Baileys 2 cl.*** **Kr. 37,-**

***Zacapa mørk 23 års rom 2 cl.*** **Kr. 80,-**  
*Zacapa dark 23-year-old rum 2 cl.*