

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,-

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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 potatos
& spice cream*

Vegetar

Vegetarian

Grøntsagsfrikadeller

Kr. 198,-

*m/ årstidens grønt & pasta I krydderurter
serveres m/ brød & smør
Vegetable meatballs w/ seasonal vegetables & pasta in herbs
served with bread & butter*

EST. **GOLF HOTEL** 1986

Hotel & Restaurant

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Desseter

Desserts

Økologiske oste fra Thise **Kr. 148,-**

Vesterhavsost & 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 **Kr. 45,-**

Black coffee / tea **Kr. 45,-**

Sødt

Sweets

Kransekage **Kr. 38,-**

Almond cake

Småkager – 3 slags **Kr. 38,-**

Small cakes – 3 kinds

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Avec

After dinner drinks 2 cl.

<i>Husets Cognac VS</i> <i>The House Cognac VS</i>	<i>Kr. 37,-</i>
<i>Husets Cognac VSOP</i> <i>The House Cognac VSOP</i>	<i>Kr. 45,-</i>
<i>Husets Cognac XO</i> <i>The House Cognac XO</i>	<i>Kr. 65,-</i>
<i>Baileys Irish Cream</i>	<i>Kr. 37,-</i>
<i>Cointreau</i>	<i>Kr. 37,-</i>
<i>Drambuie</i>	<i>Kr. 37,-</i>
<i>Zacapa mørk 23 års rom</i> <i>Zacapa dark 23 years old rum</i>	<i>Kr. 80,-</i>
<i>Zacapa mørk 25 års rom</i> <i>Zacapa dark 25 years old rum</i>	<i>Kr. 120,-</i>
<i>Diplomatico rom</i> <i>Diplomatico rum</i>	<i>Kr. 60,-</i>

Spørg betjeningen efter andre mærker eller ønsker

Ask the waiter for other brands or wishes