

## ***Sæsonmenu***

### ***Seasonal Menu***

*Serveres i oktober & november mellem 12.00 & 21.30*  
*Available in October & November between 12:00 & 21:30*

## ***Sæsonmenu***

### ***Forret***

#### ***First Course***

*Cremet hokkaidosuppe med krydderolie & sprød Serano*  
*Creamy hokkaido soup with spicy oil & crisp Serano*

### ***Mellemret***

#### ***Light course***

*Røget torsk med fennikelmayo & rødbedechips*  
*Smoked cod with fennel mayo & beetroot chips*

### ***Hovedretter***

#### ***Main course***

*Kalvemedajillon med svampesaute, vinterurter og portvinsglace*  
*Veal medallion with mushrooms, winter herbs and port wine glaze*

### ***Ost***

#### ***Cheese***

*Honning gratineret gedeost med syltet rødløg & sprød rug*  
*Honey-gratined goat cheese with pickled red onions & crisp rye*

### ***Dessert***

#### ***Dessert***

*Mørk chokolademousse med appelsin, ristede mandler & sorbet*  
*Dark chocolate mousse with orange, roasted almonds & sorbet*

***2 retters menu***

***Kr. 298,00***

***3-retters menu***

***Kr. 368,00***

***4-retters menu***

***Kr. 428,00***

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## ***Lette retter***

### ***Light dishes***

***Stjernesked*** ***Kr. 135,00***

*med stegt og dampet rødspættefilet, røget laks  
rejer & asparges*

*The Shooting Star*

*with fried and steamed fillet of plaice, smoked salmon shrimp & asparagus*

***Kyllingesandwich*** ***Kr. 115,00***

*focaciabrød med karrydressing, kyllingebryst, tomat,  
agurkerelish, blandet salat & bacon*

*Chicken sandwich - focaccia bread with curry dressing, chicken breast,  
tomato, cucumber relish, mixed greens & bacon*

***Pariserbøf*** ***Kr. 145,00***

*serveret på traditionel vis (Tilberedningstid ca. 20 min.)*

*Parisian steak - minced beef on toast with trimmings*

*(Cooking time approx. 20 min.)*

***Smørrebrød*** ***Kr. 65,00***

*Uspecificeret – spørg betjeningen*

*Open-faced sandwiches      unspecified – ask a member of staff*

***Pommes frites*** ***Kr. 42,00***

*med hjemmerørt chilimayonnaise*

*Chips (French fries) with homemade chili mayonnaise*

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## ***Dessert & ost***

### ***Dessert & cheese***

- Mørk chokolademousse med appelsin, ristede mandler & sorbet*** ***Kr. 98,00***  
*Dark chocolate mousse with orange, roasted almonds & sorbet*
- Pandekager*** ***Kr. 79,00***  
*med vaniljeis, jordbærpuré & chokoladesauce*  
*Pancakes with vanilla ice cream, strawberry purée, and chocolate sauce,*
- Pære Belle Helene*** ***Kr. 85,00***  
*Vanillesyltet pære med vanilleis, chokoladesauce & flødeskum*  
*Pear Belle Hellene - Vanilla-pickled pear with vanilla ice,  
chocolate sc. & whipped cream*
- Udvalg af husets oste*** ***Kr. 108,00***  
*med kompot, oliven & hjemmelavet knækbrød*  
*Selection of house cheeses – with compot, olives & homemade bread*
- Honning gratineret gedeost med syltet rødløg & sprød rug*** ***Kr. 98,00***  
*Honey-gratined goat cheese with pickled red onions & crisp rye*

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## ***Forretter***

### *First Courses*

- Cremet hokkaidosuppe med krydderolie & Serano*** **Kr. 92,00**  
*Creamy hokkaido soup with spicy oil & crisp Serano*
- Røget torsk med fennikelmayo & rødbede chips*** **Kr. 108,00**  
*Smoked cod with fennel mayo & beetroot chips*
- Bresaola*** **Kr. 98,00**  
*Hertil kryddermayo, oliven og syltede rødløg*  
*Bresaola with spicy mayonnaise, olives, and pickled red onions*

## ***Hovedretter***

### *Main Courses*

- Frisk pasta*** **Kr. 185,00**  
*Med black tiger rejer i hvidløg & fløde*  
*Fresh pasta with black tiger prawns in garlic & cream*
- Skindstegt kyllingebryst*** **Kr. 185,00**  
*Med sæsonens grønt, kartoffel og rødvinssauce*  
*Fried chicken breast with seasonal vegetables, potatoes and red wine sauce*
- Ribeye af dansk Himmerlandskvæg (ca. 300 g.)*** **Kr. 298,00**  
*Med fries & hjemmelavet bearnaisesauce*  
*Ribeye from Danish Himmerland cattle (approx. 300 g.)*  
*With fries & homemade béarnaise sauce*
- Kalvemedailon*** **Kr. 285,00**  
*Serveres med svampesaute, vinterurter og portvinsglace*  
*Veal medallion with mushrooms, winter herbs and port wine glaze*
- Salat i forbindelse med hovedret*** **Kr. 48,00**  
*Grønne bønner, broccoli, bagt græskar, grønkål*  
*samt ristede mandler vendt i Dijon-honningvinagrette*  
*Green beans, broccoli, baked pumpkin, kale as well*  
*roasted almonds turned into Dijon honey vinagrette*

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## ***Klassiske retter***

### *Classic dishes*

#### ***Biksemad***

*Med spejlæg, rødbeder & rugbrød*

***Kr. 135,00***

*Scandinavian Hash with fried egg, red beets & rye bread*

#### ***Stegt rødspætte***

***Kr. 185,00***

*med persillesauce, hvide kartofler & citron*

*Fried plaice with parsley sauce, white potatoes & lemon*

#### ***Klassisk Wienerschnitzel***

***Kr. 198,00***

*serveret med ærter, brasede kartofler, wienerdreng & smørsauce*

*Classic Wiener Schnitzel served with peas, pommes saute,*

*wienerdreng (lemon, herring, capers and horseradish) & butter sauce*

## ***Vegetarret***

### *Vegetarian option*

***Quorn stir-fry, kålsaute, bagte rødder og mangochutney Kr. 152,00***

*Quorn stir-fry, cabbage saute, baked roots and mangochutney*

## ***Salat som hovedret***

### *Salad as a main course*

***Grønne bønner, broccoli, bagt græskar, grønkål***

***Kr. 98,00***

***samt ristede mandler vendt i Dijon-honningvinagrette***

***serveres med brød & smør***

*Green beans, broccoli, baked pumpkin, kale*

*roasted almonds turned into Dijon honey vinagrette*

*served with bread & butter*