

# Sæsonmenu

## Seasonal Menu

Serveres i marts & april mellem 12.00 & 21.30  
Available in March & April between 12:00 & 21:30

# Sæsonmenu

## Forret

### First Course

Hummerbisque med hummerhaler & dildolie  
Lobster bisque with lobster tails & dill oil

## Mellemret

### Light course

Urteblinis med stenbidderrogn, rødløg & creme fraiche  
Blinis with lumpfish roe, red onion and crème fraiche

## Hovedretter

### Main course

Tournedo på kejsershat med forårsgrønt, kartoffel og peberglace  
Tournedo on mushroom served with vegetables, potato and  
pebersauce

## Ost

### Cheese

Vesterhavsost med hybenkompot & knækbrød  
West coast cheese with rosehip & crispbread

## Dessert

### Dessert

Karamelrand med nougatine, havsalt og vanilleis  
Caramel "panna cotta" with nougatine, sea salt and vanilla ice cream

Serveres i marts & april mellem 12.00 & 21.30  
Available in March & April between 12:00 & 21:30

## Forretter

### First Courses

**Hummerbisque med hummerhaler & dild olie** **Kr.**  
**92,00**

Lobster bisque with lobster tails & dill oil

**Urteblinis med stenbidderrogn, rødløg & creme fraiche** **Kr.**  
**108,00**

Blinis with lumpfish roe, red onion and crème fraiche

**Bresaola** **Kr.**  
**98,00**

Hertil kryddermayo, oliven og syltet 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 rødvinsauce  
Fried chickenbreast 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

**Tournedo på keiserhat med forårsgrønt, kartoffel og peberglace    Kr.  
285,00**

Tournedo on mushroom served with vegetables, potato and pebersauce

Serveres i marts & april mellem 12.00 & 21.30  
Available in March & April between 12:00 & 21:30

## Klassiske retter

### Classic dishes

**Stegt flæsk – 9 stk. Kr.**

**135,00**

Med hvide kartofler, rødbeder og persillesauce  
Crisp fried pork slices – served with white potatoes, beetroot, and parsleysauce.

**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

**Grøntsagsfrikadeller med grov pasta & tomatsauce**

**Kr. 152,00**

“Veggieballs” with coarse pasta & tomato sauce

## Salat som hovedret

### Salad as a main course

# Dessert & ost

## Dessert & cheese

Serveres i marts & april mellem 12.00 & 21.30  
Available in March & April between 12:00 & 21:30

**Karamelrand med nougatine, havsalt og vanilleis** **Kr.**  
**98,00**

Caramel "Panna Cotta" with nougatine, and vanilla ice cream

**Pandekager** **Kr. 79,00**

med vaniljeis, jordbærpuré & chokoladesauce

Pancakes with vanilla ice cream, strawberry purée, and chocolate sauce,

**Pære Belle Helene** **Kr.**  
**85,00**

Vanillesyftet 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

**Vesterhavsost med hybenkompot & knækbrød** **Kr.**  
**98,00**

West coast cheese with rosehip & crispbread