

Menu Offer

STARTER

Smoked salmon with smoked cheese cream
served with bread and butter

Allergens: 1, 4* & 7**

MAIN COURSE

Slow Cooked Cuvette
With seasonal garnish, potato gratin
and redwine sauce.

Allergens: 1, 3* & 7**

DESSERT

Sundae
With vanilla ice cream, salted caramel & brownies

Allergens: 1, 3*, 7*, & 8**

3 COURSES 399,-

STARTER 109 ,- MAIN COURSE 279,- DESSERT 89,-

**READ ABOUT ALLERGENS ON THE LAST PAGE*

Traditional Danish LUNCHBUFFET

Packed with many delicious danish specialties.

ONLY 199,-

Children u. 12 years 119,-

SATURDAY 11.30 – 14.30




SpiseStuen
RESTAURANT & VINSTUE

Starters

SHRIMP COCKTAIL 109,-

Danish specialty served with dressing & bread.

Allergens: 1, 2*, 3*, 7* & 10**

LUXURY "VOL-AU-VENT" 79,-

Danish specialty "vol-au-vent" served with chicken in asparagus sauce.

Allergens: 1 & 7**

SMOKED SALMON 109,-

with smoked cheese cream served with bread and butter

Allergens: 1, 4* & 7**

GARLIC BREAD 29,-

Allergens: 1 & 7**

Main Courses

"WIENERSCHNITZEL" 219,-

Breaded veal-fillet served with braised potatoes, browned butter, peas & anchovies.

With french fries & homemade bernaïse. 229,-

Allergens: 1, 3*, 4* & 7**

"CRISPY PORK BELLY" 5 OR 10 psc. 179,- / 259,-

Danish national dish ("Stegt Flæsk") served with potatoes, parsleysauce, & homemade pickled beets.

Allergens: 7 & 10**

SLOW COOKED CUVETTE 279,-

2 Slices, served with french fries, homemade bernaïse & greens of the day.

Allergens: 3 & 7**

"STJERNESKUD" 239,-

2 fresh & breaded plaice fillets served on crispy bread with salad, dressing, shrimp, roe, lemon, tomato and cucumber.

Allergens: 1, 2*, 3*, 4*, 7* & 10**

**READ ABOUT ALLERGENS ON THE LAST PAGE.*

OVEN BAKED SALMON 249,-

Served with homemade sauce hollandaise, parsley potatoes, lemon and green bean salad.

Allergens: 3, 4*, 7*, 10* & 13**

"STEAK" FROM GROUND BEEF 199,-

Danish Specialty, served with french fries, peas & homemade bernaïse.

Allergens: 1 & 7**

CHICKENBREAST WITH SERRANO 219,-

Filled with butter cheese & herbs and served with roasted potatoes, warm bean salad & paprika sauce.

Allergens: 7 & 9**

HOMEMADE "FRIKADELLER" 159,-

Danish specialty meatballs from pork, served with potatoes, gravy & red cabbage.

Allergens: 7 & 10**

LUXURY VOL-AU-VENTS

Danish specialty "vol-au-vents" served with chicken in asparagus sauce.

3. pcs. 159,- 4. pcs. 175,-

Allergens: 1 & 7**

Salads & Vegetarian

SMOKED SALMON & SHRIMP SALAD 179,-

Crispy salad with smoked salmon & deep sea shrimp served with dressing & homemade bread.

Allergens: 1, 2*, 3*, 4* & 7**

PLANT BURGER 199,-

Plantbeef, served with french fries & chilimayo.

Allergenes: 1, 7* & 10**

**READ ABOUT ALLERGENS ON THE LAST PAGE.*

Children's Menu

PLAICE FILLET WITH FRENCH FRIES 109,-

Breaded plaice fillet served with french fries & "remoulade"

Allergenes: 1, 3*, 4* & 10**

HOMEMADE "FRIKADELLER" 109,-

2 meatballs from pork served with gravy & potatoes.

*Allergenes: 7**

CHICKEN NUGGETS 109,-

Crispy chicken nuggets served with french fries & "remoulade"

Allergenes: 1, 3*, 7* & 10**

Extras

GARLIC BREAD 29,-

AIOLI / "REMOULADE" / CHILIMAYO / KETCHUP / MUSTARD 10,-

GRAVY / PARSLEY SAUCE 20,-

HOMEMADE BERNAISE OR HOLLANDAISE 30,-

HOMEMADE PICKLED BEETS 10,-

FRENCH FRIES 29,- / POTATOES 19,-

**READ ABOUT ALLERGENES ON THE LAST PAGE.*

Desserts

DANISH "APPLE CAKE" 89,-

Applesauce with whipped cream & danish "makroner".

Allergens: 3, 7* & 8**

LEMON CURD 89,-

Homemade, served with whipped cream.

Allergens: 3, 7* & 8**

HOMEMADE PANCAKES 99,-

Served with vanilla ice cream & jam.

Allergens: 1, 3*, 7* & 8**

CHOCOLATE LAVA CAKE 109,-

Served with chefs choice of garnish & vanilla ice cream.

Allergens: 1, 3*, 7* & 8**

"SUNDAE" 89,-

With vanilla ice cream, salted caramel & brownies

Allergens: 1, 3*, 7* & 8**

WE RECOMMEND ONE OF OUR PORT WINES FOR DESSERT

Porto Reccua Colheita 4cl. 49,-

Dalva Colheita 4.cl 69,-

Coffee & tea

REGULAR BLACK COFFEE 20,- / JUG 110,-

ESPRESSO 30,-

CAFFE LATTE' 59,- / CAPPUCINO 40,-

TEA 30,- / HOT CHOCOLATE 59,-

IRISH COFFEE 59,-

COFFEE w. BAILEY / KAFFEPUNCH 40,-

**READ ABOUT ALLERGENS ON THE LAST PAGE.*

Beverages

SOFT DRINKS 25.CL 32,- 50.CL 57,-

Coca Cola / Coca Cola Zero / Pepsi Max / Miranda
Miranda Lemon / Elderflower / Tonic /
Faxe Kondi Free / Sparkling Raspberry

SPARKLING 33.CL 35,-

Egekilde regular or citrus.

Tap water 20,- pr. per.

DRAFT BEER 33.CL 42,- 50.CL 59,-

Albani Pilsner

CLASSIC DRAFT 33.CL 44,- 50.CL 65,-

Albani Classic

SPECIAL DRAFT 33.CL 46,- 50.CL 69,-

Edelweiss (Wheat) / IPA Mosaik / Albani 1859 (Ale)

BOTTLED BEER 35,-

Tuborg / Carlsberg

FANØ BREWERY 79,-

Fanø Vadehav (Brown ale)

Fanø Rav (Lager)

Fanø Lyngghvede (Wheatbeer)

Stormflod (Chocolate stout)

READY TO DRINK 69,-

Long Drinks (4.cl) / Mokāi / Bacardi Breezer

SCHNAPS 2.CL 35,- BOTTLE 700,-

Linie Aquavit / Rød Aalborg / O.P. Anderson

SHOTS 2.CL 25,- BOTTLE 700,-

Pure Liquorice - Bottle: 400,-

LIQUOR BOTTLE 800,-

Bottle of liquor incl. 5 Soft drinks - Ask for assortment

If you wish to enjoy an alcohol-free beverage, please ask our staff.



HVIDVINE

Vi anbefaler:

Riesling Mosel

Frugtrig med toner af ferskner og æbler, med let krydret eftersmag.

GLAS FLASKE
69,- / 259,-

FRANKRIG

2: Dom. Vincent Bouzereau-Dalaunay Mersault, Bour.

Vidunderlig Chardonnay med smag af hvide blomster & tørrede frugter.

999,-

3: Chassagne Montrachet Les Champs de Morjot Blanc, Bour.

Herlig Frisk Chardonnay med god fylde og uovertruffen eftersmag.

899,-

4: Chateau de Maligny, Chablis 1. Cru Forchaume

Flot Balanceret chardonnay med citrusfrugter og en elegant fylde.

599,-

6: Ch. des Fines Roches, Chateauneuf-du-Pape, Blanc, Rhone

Sjælden, med friske aromaer af citrus, gule æbler & hvid melon.

599,-

U.S.A

7: Rodney Strong, Sauvignon Blanc, Californien

En herlig frisk og sprød hvidvin med duft af grønne æbler, citrus og nyslået græs.

399,-

8: Rodney Strong, Chardonnay, Californien

Flot Chardonnay med noter af smørblomster, citrus, grønne æbler og hvide blomster.

399,-

9: Hahn, S.LH Estate Chardonnay, Californien

Fyldig vin med generøse aromaer af tropefrugt med melon, mango & ananas.

599,-

10: Davis Bynum, Chardonnay, Californien

En kompleks og frisk vin, der er en oplevelse udover det sædvanlige.

499,-

NEW ZEALAND

11: Babich Sauvignon Blanc, "Black Label", Marlborough

Sprød og fløjlsagtig med noter af Akacie, Mango, Stikkelsbær & Valnød

359,-



HVIDVINE

ØSTRIG

12: Pfaffl, Wien 1, Riesling/Grüner Veltliner/Pinot Blanc.

En fantastisk let-drikkelig og frisk vin, som sætter dine smagsløg på prøve.

279,-

ROSEVINE

16: Tavel "Les Eglantiers", Rhone, Frankrig

Tør, men blød rosé med noter af jordbær, hindbær og et krydret strejf af lavendel.

299,-

17: Rotling, Steffen Prüm, Feinherb, Mosel, Tyskland

Frisk sommervin med let sødme og lækre noter af grape.

349,-

18: MIMI en Provence - Frankrig

Frugtrig rosévin med lækre hints af forårsblomster og citrusfrugter.

299,-

19: Dom. Mas baux, Rouge a Levres IGP, C. Catalanes - Frankrig

Prisvindende rosé, med livlig smag af syreholdige røde frugter uden bitterhed.

299,-

CHAMPAGNE & MOUSSERENDE

21: Champagne, Charles Mignon 1. Cru, Frankrig

Prisvindende champagne med sprød grøn frugt og fornemmelsen af sommer.

699,-

22: Beni Di Batasiolo, Moscato Rosé, La Morra, Italien

Mousserende og frisk sødlig vin med dejlig frugtkarakter og diskret sødme.

299,-

23: Mont Marcal, Brut Reserva, Spanien

Tør og frisk mousserende vin fra det spanske højlend.

299,-

ALKOHOLFRI

24: Schloss Raggendorf, Chardonnay, Alkoholfri, Tyskland

Frisk og balanceret. Et yderst behageligt alternativ til almindelig vin.

GLAS FLASKE
59,- / 229,-



RØDVINE

Vi anbefaler:

Syrah/Shiraz Merlot, Sydafrika

Blød og fyldig vin med masser af Sydafrikas sol og varme.

GLAS FLASKE

69,- / 279,-

46: Ripasso, Fabiano della valpolicella DOC, Veneto

Topklasse og kraftfuld ripasso med en kaskade af røde bær, mokka & chokolade.

85,- / 399,-

FRANKRIG

30: Dom. Les Champs De Morjot, Chassagne-Montrachet, Bour.

Elegant pinot noir med fylde og god balance mellem frugt, syre.

599,-

31: Moillard-Grivot Gevrey Chambertin, Bour.

Elegant og raffineret, med noter af solbær og blåbær efterfulgt af lakrids og kakao.

899,-

35: Château Gruaud Larose 2007 Grand cru classé, Brdx.

Kraftig & velbalanceret med smukke nuancer af røde frugter.

999,-

36: Château Groizet-Bages 5. cru 2013 Pauillac, Brdx.

Elegant, med mørk og koncentreret bouquet af vilde bær, vanille og brændt egefad.

799,-

38: Dom. Baron Rothschild, Moulin de Duhart, 2017 Pauillac, Brdx.

Velbalanceret vin med udtryksfuld duft af frugt og af et hint af karamel.

799,-

39: Château fleur de Jean Gué. Pomerol

Balanceret med intens aroma af hindbær og smagen af solbær og ristet kaffe.

549,-

40: La Fiole du Pape Père Anselme, Châteauneuf-du-Pape, Rhone

Blød og frugtig med stor finesse og af høj kvalitet.

599,-

ITALIEN

42: Baroncini, Rosso del Veneto

Fyldig & silkeblød med bæraromaer, intensitet og et lækkert element af chokolade.

279,-

43: Villa Antinori Rosso

Smidig og fløjlsagtig med noter af modne blomster, krydderier og tørret frugt.

449,-

45: Antinori, Tignanello 2014 / 2015 "SuperTuscan"

Velbalanceret med noter af modne røde frugter, brombær & vilde bær.

1499,-



RØDVINE

ITALIEN

- 47: Giribaldi Barbera D' alba DOC** caj, Piemonte – ØKO.
En typisk Barbera med moden frugt og en frisk syre. 399,-
- 49: Amarone, Fabiano, della Valpolicella DOCG, Veneto**
Stor kompleksitet & finesse med let krydrede toner af egetræ og mokka. 699,-
- 52: Riserva di Fizzano, Chianti Classico, gran selezione DOCG.**
En elegant vin med vidtspændende aromaer af kirsebær, solbær, & hvid peber. 599,-
- 53: Giribaldi Barolo 2015 DOCG – Ravera Riserva, Piemonte – ØKO.**
Blød, varm, kompleks og harmonisk med noter af vanilje, krydderi & moden frugt. 899,-
- 54: Castellani Brunaio, Brunello de Montalcino, Toscana**
Elegant med høj frugtintensitet og dejlige noter af røde og sorte bær. 699,-
- 55: Rocca, della Macie, Brunello di Montalcino, Toscana**
Intens og balanceret med noter af mørke bær, rød frugt & kirsebær. 849,-
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SPANIEN

- 56: Dominio Fournier, Reserve, Ribera del duero**
Behagelig, silkeblød og utrolig rund med noter af Mørk frugt, krydderi, & egetræ. 599,-
- 57: Lo Mon, Priorat, Trossos del Priorat**
En kompleks vin med sødme, syre og noter af krydderurter, krydderi, moden frugt & citrus. 499,-
- 58: Ribera Del Duero, PSI Peter Sisseck**
Intens, velsmagende & frisk, med noter af røde frugter, dild & cedertræ. 699,-
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AUSTRALIEN

- 60: Terra Barossa, Thorn-Clarke, Cab. Sauvignon, Barossa**
Karakterfuld, god frugtintensitet & noter af Brombær, blommer, chokolade & mokka. 349,-
- 61: Shortfire Quartage, Thorn-Clark C.S./Malb./P.V./C.F, Barossa**
Saftig og balanceret med noter af brombær, mørk chokolade, kirsebær & blommer. 399,-
- 62: Thorn Clarke. William Randahl Shiraz, Barossa**
Premium Shiraz med noter af bombær, mørk chokolade & blommer. 599,-



RØDVINE

U.S.A.

65: Rodney Strong, Pinot Noir, Russian River, Californien

Tør & kraftig med god intensitet og noter af kirsebær, solbær & krydderi.

499,-

66: Willamette Valley, Whole Cluster, Pinot Noir, Oregon

Alsidig & forfriskende med noter af brombær, kirsebær, vanilje & skovbund.

499,-

67: Rodney Strong, Old Vines Zinfandel, Californien

Mangfoldig Zinfandel med noter af brombær, blomster, boysenbær & vanilje.

499,-

68: Kuleto Estate, Napa Valley 2012, Californien

Intens zinfandel/cabernet sauvignon blanding med kraftig smag noter af blomme.

549,-

Hvis du ønsker alkoholfri vin, så kontakt venligst vores tjenere.

Allergens

In our menu under each dish you will find the products that may contain allergens labelled with numbers from 1-14. You can find your allergen below and then see the menu.

Substances or products causing allergies or intolerances:

1* Cereals containing gluten

i.e. wheat, rye, barley, oats, spelt, kamut or hybridized strains thereof, and products therefrom, excluding: wheat glucose syrup, including dextrose, wheat-based maltodextrins, barley-based glucose syrup, cereal products used in the production of alcoholic distillates including ethyl alcohol of agricultural origin.

2* Crustaceans and products based on crustaceans.

3* Eggs and products based on eggs.

4* Fish and products based on fish.

Except: fish gelatine used as a carrier for vitamin or carotenoid preparations fish gelatin or real house blue, used as a clarifying agent in beer and wine.

5* Peanuts or products based on peanuts.

6* Soya or products based on soya.

Except: completely refined soya bean oil and fat. Natural mixed tocopherols (E 306), natural D-alpha-tocopherol, natural D-alpha-tocopheryl acetate, natural D-alpha-tocopheryl succinate obtained from soya plant sterols and plant sterol esters obtained from vegetable oils obtained from soya plant stanol esters obtained from vegetable sterols obtained from soya.

7* Milk and milkbased products (including lactose).

Except:

- A.) Whey, used in the production of alcoholic distillates including ethyl alcohol of agricultural origin.
- B.) Lactitol

8* Nuts & nutbased products.

i.e. almonds (*Amygdalus communis* L), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), Queensland nuts (*Macadamia ternifolia*) and products therefrom. Except: Nuts used in the production of alcoholic distillates including ethyl alcohol of agricultural origin.

9* Celery and celery-based products.

10* Mustard and products based on mustard.

11* Sesame seeds and products based on sesame seeds.

12* Sulphur dioxide and sulphites.

In concentrations greater than 10 mg/kg or 10 mg/litre as total SO₂ shall be calculated for products as proposed ready for use or as reconstituted in accordance with manufacturers' instructions.

13* Lupine and products based on lupine.

(Lupine is a legume belonging to the same family as peanut, soya, peas and beans, namely the pea flower family (Leguminosae). Plant genus.

14* Molluscs and products based on molluscs.

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