

Menu Offer

STARTER

Asparagus soup with meatballs and bread.

Allergens: 1, 3* & 7**

MAIN COURSE

Slow Cooked Cuvette
3 slices with grilled vegetables, small potatoes
and pepper sauce.

*Allergens: 7**

DESSERT

Orange Curd, served with whipped cream.

Allergens: 3, 7*, & 8**

3 COURSES 399,-

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

**READ ABOUT ALLERGENS ON THE LAST PAGE*

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 9*, & 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 /
Faxé 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.

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.

We love great Reviews

And we would love to hear about your visit here!
Tell us what you think!

SCAN ONE OF THE QR-CODES



facebook®



Tripadvisor®



40P
SpiseStuen
RESTAURANT & VINSTUE