



# EVENING MENU



## Starters

### SHRIMP COCKTAIL 109,-

Danish specialty served with dressing & bread  
*Allergens: 1,2,3,7 & 10*

### “VOL-AU-VENT” 79,-

Danish specialty, served with chicken in asparagus sauce  
*Allergens: 1 & 7*

### SMOKED SALMON 109,-

With smoked cheese cream, served with bread & 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 and anchovies  
**With french fries & bernaïse + 20,-**  
*Allergens: 1,2,3,7 & 10*

### CRISPY PORK 5. PCS. 179,-

Danish National dish (crispy pork belly) served with white potatoes, parsley sauce & pickled beets  
*Allergens: 7,9 & 10*

### CRISPY PORK 10. PCS. 259,-

Danish National dish (crispy pork belly) served with white potatoes, parsley sauce & pickled beets  
*Allergens: 7,9 & 10*

### TENDER BEEF FILET 279,-

Medium rare beef filet, served with french fries, bernaïse & greens of the day  
*Allergens: 3,7,9 & 10*

### OVEN BAKED SALMON 249,-

With sauce hollandaise, parsley potatoes, lemon & greens of the day.  
*Allergens: 3, 4, 7, 10*

### “STJERNESKUD” 239,-

Breaded plaice fillets served on toast with salad, dressing, shrimp, roe, salmon, lemon & tomato.  
*Allergens: 1,2,3,4,7,9 & 10*

### “STEAK”(FROM GROUND BEEF) 199,-

Served with French fries, peas & homemade bernaïse  
*Allergens: 1,3 & 7*

### “VOL-AU-VENTS” 3.PCS 179,-

Danish specialty, served with chicken in asparagus sauce  
*Allergens: 1 & 7*

### CHICKEN BREAST 219,-

Stuffed with garlic cream cheese and wrapped in serrano, served with roasted potatoes, whiskysauce & greens of the day  
*Allergens: 7 & 9*

### VEGETARIAN DISH 179,-

Two beetroot “steaks” served with roasted potatoes, greens of the day & whiskysauce  
*Allergens: 7*

### SALAD w. SALMON & SHRIMP 179,-

Crispy salad with smoked salmon & deep sea shrimp, served with dressing & bread  
*Allergens: 1,2,3,4,7 & 10*

**TILKØB:** Garlic bread 29,- / French fries 29,- / Potatoes 19,- / Homemade Pickled Beets 10,- / Parsley sauce 20,- / Whiskysauce, Bernaïse or Hollandaise 30,- / Aioli, “Remoulade” or Chilimayo 10,-

## Desserts

### DANISH “APPLE CAKE” 89,-

Homemade applesauce, served with whipped cream & danish “makroner”  
*Allergens: 1,3,7 & 8*

### LEMON CURD 89,-

Homemade danish “lemon curd” served with whipped cream  
*Allergens: 3,7, & 8*

### BAKED ICE CREAM 109,-

Homemade vanille ice cream with berry compote and meringue  
*Allergens: 3,7 & 8*

### “SUNDAE” 89,-

With vanilla ice cream, salted caramel & brownies  
*Allergens: 1,3,7 & 8*

### “LAVA” CAKE 109,-

Hot chocolate lava cake served with vanilla ice cream and berry puree  
*Allergens: 1,3,7 & 8*

### PORT WINE

**Porto Reccua Colheita. 4cl. 49,-**  
**Dalva Colheita. 4cl. 69,-**

# Children's Menu

## CHICKEN NUGGETS 109,-

5.pcs. served with french fries & "remoulade"

Allergens: 1,3,7 & 10

## PLAICE FILLET & FRENCH FRIES 109,-

Breaded plaice fillet served with french fries & "remoulade"

Allergens: 1,3,4 & 10

## Beverages

### SOFT DRINKS 33.CL 32,- 50.CL 57,-

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

### SPARKLING 33.CL 35,-

Egekilde regular or citrus

**Tap Water 20,- (Pr. person)**

### 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,-

Royal Blanche / IPA Mosaik / Albani 1859

### FANØ BREWERY 79,-

Fanø Vadehav (Brown Ale) / Fanø Rav (Lager)  
Fanø Lynghvede (Wheat Beer)  
Stormflod (Chocolatestout)

### BOTTLED BEER 33.CL 35,-

Grøn Tuborg / Carlsberg

### READY TO DRINK 69,-

Long drinks (4.cl) / Mokäi / Bacardi Breezer

### SCHNAPS. 4.CL 39,-

**BOTTLE 750,-**

Linie Aquavit / Rød Aalborg /  
O.P Andersson

### SHOTS 25,-

"Pure Licorice" - **Bottle 400,-**

Ask your waiter for selection

### LIQUOR 800,-

Ask your waiter for selection

### NON ALCOHOLIC:

Ask your waiter for selection

## Wine by the glass

### SHIRAZ MERLOT 69,- / 279,-

South Africa - Soft and full-bodied red wine  
with lots of sun and warmth.

### RIPASSO 85,- / 399,-

Fabiano della valpolicella DOC, Veneto.  
Top class & powerful Ripasso with a cascade of  
red berries, mocha and chocolate.

**Non alcoholic red wine - Bottle 229,-**

### WHITE WINE 69,- / 259,-

Riesling Mosel - Fruity with notes of peaches  
and apples with a slightly spicy aftertaste.

**Non Alcoholic Chardonnay 59,- / 229,-**

### ROSE 69,- / 299,-

MIMI en Provence, France  
Fruity rosé wine with delicious hints of  
spring flowers & citrus fruits

**Ask your waiter for our "cellar-card"  
where you will find a great selection of  
delicious wines.**

## Coffee & Tea

### BLACK COFFEE Cup 20,- Jug 110,-

### CAFFE LATTE 50,-

### HOT CHOCOLATE 59,-

With whipped cream

### ESPRESSO 30,- Double 40,-

### CAPPUCINO 40,-

### COFFEE & BAILEY 59,-

### IRISH COFFEE 59,-

### TEA 30,-

### KAFFEPUNCH 40,-

# MENU OFFER

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## SMOKED SALMON TARTARE

Served with crispy lettuce, apple, sesame & chives

*Allergens 4 & 11*

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## FILLET OF BEEF

Slices of slow cooked beef-fillet with red wine sauce, roasted potatoes, steamed spring onions & broccolini

*Allergens: 7 & 12*

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## RHUBARB TRIFLE

Served with white chocolate & roasted oatmeal

*Allergens: 1, 7 & 8*

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# 399,-

3 Courses

Starter: 109,-

Main: 279,-

Dessert: 109,-