

## EVENING CARD

### SNACKS

<b>BLACK-FOOTED HAM — TRUFFLE MAYO</b>	85,-
<b>GREENS OLIVES — SALTED ALMONDS</b>	55,-
<b>BLUE CHIPS — MAYO</b>	45,-
<b>A BIT OF IT ALL</b>	145,-



### SALADS

<b>CAESARSALAD</b>	125,-
Chicken - Romaine - Crouton - Parmesan	
<b>CHÈVRE CHAUD</b>	125,-
Goat cheese - Berry - Baby salads - Bread - Syrup	



### BURGERS

<b>CHEESEBURGER</b>	145,-
Fries - Ketchup - Mayo	
<b>CHICKENBURGER (SPICY)</b>	145,-
Avocado - Fries - Ketchup - Mayo	
<b>STEAKBURGER</b>	185,-
Bearnaise - Fries - Ketchup - Mayo	

### MAIN COURSES

<b>BEEF TENDER 200G</b>	335,-
Tomato - Garlic - Portobello - Spinach - Fries - Sauce Mystery	
<b>RIBEYE 300G</b>	298,-
Tomato - Garlic - Fries - Bearnaise	
<b>TOURNEDOS ROSSINI</b>	425,-
Brioche - Foie Gras - Truffle - Fries - Truffle sauce	
<b>FISH OF THE DAY</b>	Ask the waiter
Onion - Cauliflower - Mussel sauce	
<b>STIRRED BEEF TATARE</b>	225,-
Salad - Fries - Ketchup - Mayo	



### SMALL COURSES

<b>LOBSTER BISQUE</b>	98,-
Lobster tail	
<b>SCALLOP</b>	98,-
Pea - Cucumber - Carrot - Sauce Nage	
<b>COLDSMOKED SALMON</b>	98,-
Spinach - Noilly Prat Sauce	
<b>SNAILS</b>	98,-
Butter - Parsley - Garlic	
<b>BEEF CARPACCIO</b>	98,-
Truffle mayo - Walnut - Arugula - Parmesan	
<b>CITRUS MARINATED HALIBUT</b>	98,-
Jalapeño - Pistachio	
<b>BURRATA</b>	98,-
Tomato - Raspberry - Piment	
<b>RAVIOLI</b>	98,-
Mushrooms - Mushroom sauce	



### DESSERTS

<b>CRÈME BRÛLÉE</b>	85,-
<b>PROFITEROLES — VANILLA ICE CREAM — CHOCOLATE SAUCE</b>	85,-
<b>PANCAKES — ORANGE — ALMOND — VANILLA ICE CREAM</b>	85,-
<b>3 KINDS OF ICE CREAM — BERRIES</b>	85,-
<b>BRIE DE MEAUX — WALNUT — TRUFFLE</b>	85,-

Dishes marked with  contains gluten

Contact us for information on the content of allergenic ingredients in our food



## LUNCH CARD

### SNACKS



BLACK-FOOTED HAM – TRUFFLE MAYO	85,-
GREENS OLIVES – SALTED ALMONDS	55,-
BLUE CHIPS – MAYO	45,-
A BIT OF IT ALL	145,-

### BURGERS



CHEESEBURGER 	145,-
Fries – Ketchup – Mayo	
CHICKENBURGER (SPICY) 	145,-
Avocado – Fries – Ketchup – Mayo	










### TOAST/SANDWICHES

CROQUE MONSIEUR 	125,-
With salad	
CROQUE MADAME 	145,-
With fried egg and salad	

### LUNCH

"STJERNESKUD" 	165,-
Fried & steamed fish with hand-peeled prawns on butter toasted bread. Topped with white asparagus, trout roe and mayo	
PARISAN BEEF 	145,-
180 grams of North Jutland natural meat on butter-fried bread. includes onions, beets, horseradish, capers, pickles and egg yolk	
BEEF TENDERLOIN 200G	335,-
Tomato – Garlic – Portobello – Spinach – Fries - Sauce Mystery	
STIRRED BEEF TARTARE	225,-
Salad – Fries - Ketchup - Mayo	

### BEER

TUBORG CLASSIC 	45,-/59,-
KRONENBOURG 1664 	50,-/64,-
GRIMBERGEN BLONDE 	55,-/75,-
GRIMBERGEN DOUBLE AMBRÉE 	55,-/75,-
BEER OF THE SEASON  Ask the waiter	
NON-ALCOHOLIC BEER	
KRONENBOURG BLANC 1664 	50,-
TUBORG NUL 	45,-



### SMALL COURSES

LOBSTER BISQUE	98,-
Lobster tail	
SCALLOP	98,-
Pea – Cucumber – Carrot – Sauce Nage	
COLDSMOKED SALMON	98,-
Spinach – Noilly Prat Sauce	
SNAILS	98,-
Parsley – Garlic	
BEEF CARPACCIO	98,-
Truffle mayo – Walnut – Arugula – Parmesan	
CITRUS MARINATED HALIBUT	98,-
Jalapeño – Pistachio	
BURRATA	98,-
Tomato – Raspberry – Piment	
RAVIOLI 	98,-
Mushrooms – Mushroom sauce	

### SALADS

CAESARSALAD 	125,-
Chicken – Romaine - Crouton - Parmesan	
CHÈVRE CHAUD 	125,-
Goat cheese – Berries - Baby salad - Syrup	



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