

FROKOST / LUNCH

SUPPE / SOUP

KARTOFFELPORRE SUPPE - 145
GRØNNE ASPARGES - POCHEREDE ÆG - TRØFFEL
Potato Leek soup - green asparagus - poached eggs - truffle

SALAT / SALAD

CÆSAR SALAT - SYLTET CHILI - 155
caesar salad - pickled chili

GRATINERET GEDEOST - 165
gratinated goat's cheese

EGGS BENEDICT - 155
eggs Benedict

EGGS BENEDICT - LAKS - 155
eggs benedict - salmon

EGGS ROYAL - 175
eggs benedict - salmon - caviar

HVIDE ASPARGES MED HOLLANDAISE - 195 / + FJORDREJER - 295
white asparagus with hollandaise / + fjord shrimps (when available)

SKALDYR & ØSTERS / SHELLFISH & OYSTERS

1/2 HUMMER - GRILLET - 245
1/2 lobster - grilled

MOULES FRITES - 195
moules frites

6 STK. JOMFRUHUMMER - URTESMØR - 275
6 langoustines - herbs butter

UDVALG AF ØSTERS

selection of oysters

PORTUGISISKE PR. STK. 28

FINE DE CLAIRE PR. STK. 28



OSTRA RÉGAL PR. STK. 50

LIMFJORD PR. STK. 50

PLATEAU

FRUITS DE MER PRESTIGE

HUMMER - KRABBEKLO - REJER - MUSLINGER - ØSTERS - ROSÉ REJER JOMFRUHUMMER - GARNITURE
lobster - crab claw - shrimps - clams - oysters - rosé shrimps langoustines - garnish
- 895

SANDWICH

KLASSISK CLUB SANDWICH - 175
classic club sandwich

CLUB SANDWICH - 140
PÅ RUGBRØD
club sandwich on rye bread

CROQUE MONSIEUR - 135

CROQUE MADAME - 145

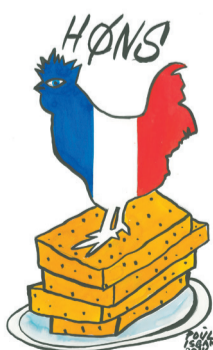
SMØRREBRØD / DANISH OPEN-FACED SANDWICHES

RØGET LAKS - AVOCADOMOUSSE - ÆG - 160
smoked salmon - avocado mousse - egg

NYE KARTOFLER - BLØDE LØG - BACON - 95
new potatoes - sautéed onions - bacon

ÆG & REJER - 145
egg & shrimps

ÆG & TOMAT - 95
egg & tomato



ROASTBEEF - 145
roast beef on rye bread

RØRT HØNSESALAT - 125
stirred chicken salad

FROKOST / LUNCH

SILD / HERRING

CHRISTIANSØ PIGENS KRYDDERSILD - 95
christiansø pigens pickled herring

STEGT SILD - 95
fried herring

MARINERET SILDEFILET - KARRYSALAT - 95
marinated herring fillet - curry salad

MARINERET SILDEFILET - 95
marinated fillet of herring

UDVALG AF SILD - 145
selection of herring

FISK / FISH

LYNSTEGT TUN - SPRØDE GRØNTSAGER - 195
seared tuna - crispy vegetables

TUN TATAR - 160
tuna tartare

PANDESTEGT RØDSPÆTTEFILET - REJER - 160
pan-fried fillet of plaice & shrimps



FILET AF PIGHVAR - 295
ÅRSTIDENS GRØNTSAGER - CREMET SAUCE - DILDOLIE
turbot fillet - seasonal vegetables - creamy sauce - dill oil

PANDESTEGT RØDSPÆTTEFILET - 140
pan-fried fillet of plaice

RØGET LAKS - RØRÆG - 165
smoked salmon - scrambled eggs

KØD & FJERKRÆ / MEAT & POULTRY / SEASONAL

ANDE LEVER TERRIN - 195
duck liver terrine

PARISERBØF - 190
danish 'beef paris'

OKSE CARPACCIO - 150
MARINEREDE SVAMPE -
SENNEPSFRØ - PARMASAN
*beef carpaccio - marinated mushrooms
mustard seeds - parmesan*

KLASSISK TATAR - 175
classic beef tartare

BØF RYDBERG - 210
steak à la rydberg

RØRT TATAR - 185
stirred beef tartare

DANSK OKSEMØRBRAD - 210
danish beef tenderloin

STEGT LYS KALVELEVER - 160
light fried veal liver

FROKOSTBØF - 245
lunch steak

OST / CHEESE

3 OSTE - 115
3 cheeses

5 OSTE - 150
5 cheeses

GAMLE OLE - 85
matured cheese

GORGONZOLA - 85

DESSERT

MILLEFEUILLE - CHANTILLY - RIBS - 95
millefeuille - chantilly - currant

VANILJE CRÈME BRÛLÉE - 95
vanilla crème brûlée

RABARBER - HVID CHOKOLADE - VANILJEIS - 95
rhubarb - white chocolate - vanilla ice cream

SKOVBÆR FLAMBÉ - GIN - CITRONMOUSSE - 95
Forest Berries - flambé - gin - lemon mousse



DAGENS KAGE - 55
today's cake

IS/SORBET - 35 PR. STK.
ice cream/sorbet

VICTOR'S FLØDEBOLLER - PR. STK 35
chocolate covered marshmallows



TEATERMENU - THEATER MENU
sunday - wednesday - 17:30 - 18:30

