

# Lunch

Curry marinated herring with soft boiled egg - 145 kr.

Christiansøpigens spiced herring  
with horseradish & egg yolk - 145 kr.

Old fashioned spiced herring with new potatoes 145 kr.

Smoked salmon with fine herbs cream 185 kr.

Hand peeled fjord shrimps & toasted bread 425 kr.

Trout roe with sour cream & toasted rye bread 235 kr.

Stirred crab & lobster salad 455 kr.

Hand peeled shrimps & egg 225 kr.

Butter fried filet of plaice with remoulade & lemon 195 kr.

Victors stirred chicken salad 165 kr.

Chanterelle toast 195 kr.

Beef carpaccio with parmesan  
& extra virgin olive oil 205 kr.

Pork tenderloin with mushrooms à la creme 225 kr.

Pepper steak with fries 285 kr.

Danish beef Paris 225 kr.

Club Sandwich 205 kr.

Croque Monsieur 140 kr.

Croque Madame 160 kr.

Salad with gratinated goat cheese 215 kr.

Caesar salad 205 kr.

## Specialties

Gillardeau oysters per piece - 65 kr.

RAP with compote & toasted bread - 195 kr.

Lobster bisque with tomato & basil - 195 kr.

Moules frites & aioli - 225 kr.

Baked celeriac with truffle & hazelnut - 235 kr.

Butter fried lemon sole à la meunière - 395 kr.

Stirred tartare of beef with fries - 215 kr.

Veal liver "Provencale" - 195 kr.

## - SIDES -

Fries - 75 kr.

Salad - 65 kr.

## - CHEESE & DESSERT -

Selection of cheese  
1 piece - 40 kr.

Today's pie - 85 kr.

Creme Brûlée - 125 kr.

Home made ice cream - 35 kr.

Coupe Denmark - 125 kr.

Vanilla mousse with pear & bourbon - 125 kr.

Petit fours - 75 kr.