

## ***Forretter/ starter***

### ***Fisketapas***

***Røget laks m/ dijon creme, Panko paneret reje m/ sød chili, Tun tatar  
m/ avocado & wasabi rogn***

*Fish tapas with smoked salmon,  
panko breaded tiger prawns & tuna Tatar*

***Kr 125***

***€ 17***

### ***Panko paneret Tigerrejer***

***m/ sød chili sauce***

*Panko breaded Tiger prawns  
with sweet chili sauce*

***Kr 119***

***€ 17***

### ***Tuntatar m/ avocado & wasabirogn***

*Tunatatar with avocado  
wasabiroe*

***Kr 125***

***€ 17***

### ***Sortfodskinke***

***m/ parmesan & blandede oliven***

*Iberico ham with parmesan & mixed olives*

***Kr. 115***

***€ 16***

### ***Rørt Tatar m/ kapers, skalotteløg & purløgs mayo***

*Beef tatar with capers, shallots  
& chive mayo*

***Kr 119***

***€ 17***

### ***Rejecocktail***

***Af håndpillede rejer***

***m/pango paneret Tigerreje***

***& Thousand Island dressing***

*Shrimp Cocktail with Panko breaded Tiger prawns & thousand Island custard*

***Kr 119***

€ 17

## ***Hovedretter/ Main course***

### ***Skindstegt Kulmule***

***serveres med perlebyg eller smør stegte kartofler, årstidens  
grønt & fiske sauce***

*Hake*

*Roasted on the skin. Served with pearl barley or potatoes  
vegetables & fish sauce*

**Kr 189**

€ 26

### ***Øl Braiseret svinekæber***

***m/ bagte rodfrugter & kartoffelmos***

*Braised pork cheeks with baked  
root crop & mashed potatoes*

**Kr 179**

€ 25

### ***Bøf Bearnaise af oksestripløin,***

***m/ årstidens grønt***

***& fritter***

*Steak Béarnaise with vegetables & french fries*

**200 g Kr. 229**

**200 g € 31**

### ***Pandestegt rødspættefilet***

***m/ smør stegte kartofler***

*Fried Fillet of Plaice*

*served with homemade remoulade, lemon and butter fried potatoes*

**Kr 179**

€ 25

### ***Wienerschnitzel***

***m/ brasede kartofler, ærter &***

***hjemmelavet Bearnaise sauce***

*Wienerschnitzel with fried potatoes, peas &  
homemade Bearnaise*

**Kr 189**

€ 27

**Hjemmelavet Fish ( af torsk ) & chips**

*m/ tartare sauce*

*Homemade Fish ( of codfish ) & chips*

*with sauce tartare*

**Kr. 169**

€ 24

**Hjemmelavet burger**

**200g oksekød, med cheddar ost, bacon, salat, ketchup, mild**

**chili mayo & fritter**

*Home made Burger*

*200 g beef with cheddar cheese, bacon, salad and mild chili mayo & ketchup. Served with French fries*

**Kr 145**

€ 20

**Hjemmelavet kyllinge burger**

**med cheddar ost, bacon, salat, ketchup, mild chili mayo & fritter**

*Home made chicken Burger*

*with cheddar cheese, bacon, salad and mild chili mayo & ketchup. Served with French fries*

**Kr 145**

€ 20

**Vegetar burger m/ falafel**

**Salat & fritter**

*Veggie burger with falafel, salad & French fries*

**Kr 145**

€ 20

**Børne menu/ childrens menu**

**Børne tapas**

**Rødspætte med remoulade, fritter lillebrors ostehaps, agurkestave, frugt, pålægschokolade & hjemmebagt rugbrød**

**Kr. 89**

*Childrens menu*

*Fried filet of plaice, french fries, cheese*

*Cucumber, fruit, thin slices of chocolate & homemade bread*

€ 12

*Alle hovedretter på nær burgere, kan bestilles i ½ størrelse til halv pris til børn under 12 år*

*All the main courses,  
except the burger are available  
in ½ size for kids under 12 years old*

### ***Desserter/ desserts***

***Hvid chokolade/lime Cheese cake***  
*white chocolate/lime cheese cake*

**Kr 52**

€ 7

***Gateau Marcel chokolade mousse kage***

*Chocolate mousse cake*

**Kr 52**

€ 7

***Panna cotta***

***Af hvid chokolade m/ hyldeblomst***

*Panna cotta*

*Of white chocolate & elderflower*

**Kr 52**

€ 7

***Husets oste tallerken***

*Cheese platter*

**Kr 99**

€ 14