DINNER



STARTER Carpaccio 115.truffle mayo · pickled gooseberries · salad · parmesan **Langoustine Bisque** 115.cod · bread croutons Salmon tartare 115,blinis · smoked cheese cream · ramson capers · dill **EXTRA FOR SHARING Bread and whipped butter** 25.-4 pcs. Garlic bread with tomato and parsley (VG) 50,-

2 pcs.

Olives (VG)

BEERMENU	
Selected by our Beer Sommelier	
For a 2-course menu 3 glasses	150,-
For a 3-course menu 4 glasses	190,-

45.-

MAINCOURSE

Spareribs spareribs with fries · barbecuesauce · coleslaw extra ribs +50,-	229,-
$\mbox{\bf Cod}$ confit and baked \cdot lentils from Bornholm and fennel \cdot	269,- fish sauce
Venison wrapped venison fillet with varety of carrots · mashed	279, -

Grilled Beef279,250 g. grilled striploin with varety of carrots · fries · bearnaise

pepper sauce

Pork cheeks 249.-

beer braised in Stout with mashed potato and seasonal vegetables

Pasta from Bornholm 229,-

seaweedpasta with mussels · fennel and white wine cream sauce

Celery (VG) **209,-**

confit celery steak with oyster mushroom-lentil salad · tomatosauce

EXTRA FOR SHARING

to the maincourse

Gratinated Cauliflower with pumpkin seeds	40,-
Baked Cabbage with nuts and "Vesterhavs" cheese	40,-
King Oyster Mushroom with spinach and shallots	40,-
All kinds	100,-

DESSERT

Brewers dream 99,hazelnut crunch · vanilla ice cream with salted caramel

"Fastelavnsbolle" 99,-

Danish pastry with beer ice cream

Dark orange Chocolatemousse 99,-

nuts · raspberry sorbet (VG)

Cheese 129,-

selected cheeses from Sct. Clemens, Arla Unika, and Thise local rye biscuits · toasted rye bread · chutney

FOR DESSERT

We recommend a small glass of dessert beer 45, -Coffee 45, -

Irish Coffee 75, - / 95,-

The - several varieties 45, -

A homemade schnapps, liqueur or blackcurrant rum. See the selection or ask your waiter.

FOR KIDS

Spareribs fries · ketchup

Pasta Bolognese

99,
Fried plaice fillet fries og remoulade

99,
Ice cream chocolate sauce and crispy waffle

65,-

