## **DINNER**



STARTER	
Fried tiger prawns in beer batter · aioli and lime	95,-
Longbaked beetroot	95,-
<b>Soup</b> bread	89,-

SNACKS	
Bread and whipped butter	20,-
Garlic bread with tomato and parsley (vg) 2 pcs.	40,-
Olives (vg)	40,-

## **MAINCOURSE Spareribs** fries · barbecuesauce · coleslaw 229,-Fish 259,roasted salmon · pearl barley with mushrooms and onions beurre blanc 229,-Pork beer-braised pork jowl · mashed potatoes and roots 279,-Beef 250 g. grilled striploin with puree · salad and fries · bearnaise Ribeye 319,-300 g. grilled ribeye with puree · salad and fries · bearnaise Pasta from Bornholm 229,safranpasta with smoked salmon · tomatoes and cream 189,-Cauliflower (vg)

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

fried cauliflower with puree · pearl barley · crunch

DESSERT		
Blondie ganache · sea buckthorn	89,-	
Apple trifle whipped cream and crunch	89,-	
<b>Tiramisu</b> crème · coffee · crunch	89,-	
3 kinds of cheeses crackers · chutney	109,-	
FOR DESSERT		

## We recommend a small glass of dessert beer 45, A homemade liqueur or blackcurrant rum 35, Coffee 45, Irish Coffee 70, - / 90,The from Bornholms Thehandel - several varieties 45, -

FOR KIDS	
Spareribs fries · ketchup	105,-
Pasta Bolognese	95,-
Fried plaice fillet fries og remoulade	95,-
Ice cream chocolate sauce and crispy waffle	65,-

