DINNER



Olives (vg)

MENU LOOK AT THE BOARD

STARTER	
Brewers Wings fried chicken wings in beer batter · dressing	99,-
Lobster Bisque made with langoustines: tiger prawns	115,-
Tatar tomato mayo · puffed potato · tarragon	115,-
EXTRA FOR SHARING	
Bread and whipped butter 4 pcs.	25,-
Garlic bread with tomato and parsley (vg) 2 pcs.	50,-

BEERMENU

Selected by our Beer Sommelier

For a 2-course menu 3 glasses 150,-For a 3-course menu 4 glasses 190,-

MAINCOURSE

Spareribs fries · barbecuesauce · coleslaw 229,extra ribs +50.-

Baked Cod 269,confit and baked · lentils from Bornholm and fennel · fish sauce

Roasted Lamb 259.-

with mashed potato and seasonal vegetables · pepper sauce

279.-**Grilled Beef**

250 g. grilled striploin with puree and carrots · fries · bearnaise

Braised Pork cheeks 249.-

braised in Stout with mashed potato and seasonal vegetables

Pasta from Bornholm 229.-

safranpasta with tigerprawns · longbaked tomatoes

209,-Cauliflower (vg)

fried cauliflower · ratatouille with lentils from Bornholm

EXTRA FOR SHARING

to the maincourse

King Oyster Mushroom 40.with spinach and shallots

Cabbage 40,with nuts and "Vesterhavs" cheese

Radicchio Salad 40.-

with vinaigrette

45.-

All kinds 100,-

DESSERT

99,-**Apple Pie** salted caramel · cinnamon ice cream

Chocolate mousse 99,-

raspberry sorbet · hazelnuts

"Risalamande" 69.-

Rice pudding · cherry sauce

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, -A homemade liqueur or blackcurrant rum 35, -Coffee 45, -Irish Coffee 75, - / 95,-The - several varieties 45, -

FOR KIDS

Spareribs fries · ketchup 109.-Pasta Bolognese 99,-Fried plaice fillet fries og remoulade 99,-**Ice cream** chocolate sauce and crispy waffle 65,-

