



EVENING MENU

STARTERS

Today's soup / DKr. 60

Today's Salad - vegan/vegetarian / DKK 50

Salmonrilette with fresh and smoked salmon, herb-cream and caviar / DKr. 90

Beef tartar with housemade chips/fries and aioli / DKK 95

Fried tiger prawns in garlic, chili, melted butter and parsleyoil / DKr. 80

Escargots in garlic and parsley / 6 pcs. / DKr. 70

New! Combi of tigerprawns and escargots / DKK 75

MAIN COURSES

Steaks

Steak Bearnaise - beef filet - served with today's potato and garnish / DKK 240

French steak tenderloin with herb butter, today's potato and garnish / Dkr. 275

Ribeye steak with sauce espagnole, today's potato and garnish / Dkr. 245

"Surf'n turf" - Steak with fried tiger prawns, sauce espagnole, today's potato and garnish / Dkr. 270

Filet Mignon with sauce bearnaise, served with today's garnish and potato / Dkr. 275

HOUSE EVERGREEN

Teriyakimarinated beef tenderloin, sliced. Served with sauce Espagnole,
today's potato and garnish / Dkr. 265

Fish

Pan- and butterfried salmon with fresh green garnish and aioli.

Served with roasted potatoes / DKK 195

Freshly caught local flatfish - "Plaice" - whole fish with the bone inside
served with brown butter with capers, lemon and parley, and new "Ærø"- potatoes / DKK 190





Poultry

Grilled chickenbreast Supreme with tzatziki, green fruity salad
and roasted potatoes / DKK 180

Vegetarian

Falafel, humus, baba ganoush, lentil-bean tartare and green salad.
Served with roasted potatoes and aioli / DKK 155

Children's menus

Half portions or a mix from the card / from Dkr. 60

DESSERTS

Creme brûlée. / Dkr. 50

vanilla ice cream with whipped cream, roasted almonds and star-anis-marinated berries / Dkr. 65

Danish summer dessert classic "rødgrød med fløde"

- a compote of berries - served with cream / DKK 50

Chocolatecake with raspberrymousse and fruit / DKK 60



If the check is to be split/shared please note this when ordering.

Paying! Ask for the check and please pay in the bar.

