



Evening Menu

Starters

Cold tomato soup - 'Gazpacho a la Mumm' / Kr. 65

Today's salad / Kr. 60

Salmonrilette / Kr. 85

Beef tartar with caviar - Kr. 100

3 snacks: salmonrilette, smoked creamy cheese and carpaccio of tomato - Kr. 75

3 vegetarian snacks: Humus, smoked creamy cheese and carpaccio of tomato Kr. 60

Escargots in garlic and parsley - 6 pcs. - Kr. 70

Main courses

Steaks

House Evergreen - teriyaki marinated beef tenderloin with sauce Espagnole / Kr. 265

Ribeyesteak w / sauce Espagnole / Kr. 245

Steak Bearnaise / Kr. 240

Tournedos Rossini - Steak of beef tenderloin w / truffle and foie gras / Kr. 350

All steaks are served with today's potato and garnish





Fish

Freshly caught Ærø-flatfish - plaice - with potatoes and parsley sauce / Kr. 190

Steamed halibut, mushroom ragout, beurre blanc and potatoes / Kr. 210

Poultry

Grilled chicken on a spear a la Satay, served with peanut butter sauce, thai-salad, rice and sweet chili / kr. / Kr. 185

Vegetarian

Housemade falafels served w/ tabouleh, babaganouche, and chili tomato puree / Kr. 175

Chili sin carne with rice, crème fraiche and today's salad / Kr. 150

For the kids...

Half or smaller portions of all dishes (except Ærø-flatfish) / From DKK 60

Dessert

Chokolade mousse w / whipped cream, orange and sweet crunchy violets / Kr. 60

Crème Brulé / Kr. 55

Crème Brulé & Irish Coffee / Kr. 95

Applepie with marcipan / Kr. 60

Rødgrød med fløde (Once you are able to say it out loud we will tell you what it is!) / Kr. 50

