



## 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. 95

3 snacks: salmonrilette, smoked creamy cheese and bliny with caviar - Kr. 85

3 vegetarian snacks: Humus, smoked creamy cheese and bliny with chili-tomato Kr. 70

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 - Steak of beef tenderloin / Kr. 275

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 with brown butter w/capers, parsley and potatoes / 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, tabouleh, babaganouche, chili tomato puree and bread / 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' - Berry-compote with cream / Kr. 50

