

Evening menu

Starters

Jerusalem artichoke soup with fried cod / Kr. 105

Carpaccio with shrimp and pickled onions / Kr. 105

Vegetarian: Beetroot with avocado cream, balsamic syrup and cashews / Kr. 75

Escargots (snails) in melted butter, garlic and parsley - 6 pcs. / Kr. 75

Main courses - beef

Beef tenderloin with Madagascar pepper / Kr. 275

The house's Evergreen - teriyaki marinated beef tenderloin / Kr. 265

Steak bearnaise of ribeye / Kr. 245

Tournedos Rossini / Kr. 350

All steaks are served with today's potato and garnish

Main course - fish

Ærø cod w / mustard sauce, marinated beetroot, egg, bacon and potatoes / Kr. 205

Vegetarian

Lentil rolls with pointed cabbage, feta and couscous / Kr. 150

Gratinated baked potato with Mexican filling, jalapenos and sour cream / Kr. 150

Freshly mixed salad / Kr. 50, -

For children and less-eaters

Half or smaller portions / Half price + 15%

Dessert

Crème brûlée / Kr. 70

Crème brûlée and Irish coffee / Kr. 125

Three petit fours / Kr. 60

Apple pie with marzipan / Kr. 75