

Evening menu

STARTERS

Beef tartare with pickled red onion, truffle mayo, Jerusalem artichoke chips and rye bread crumbs / Kr. 115

Shrimp cocktail with hand-peeled shrimp, quail eggs and trout roe / Kr. 115

Escargots in garlic butter and parsley / Kr. 75

Vegetarian

Beetroot crudité w / avocado cream, roasted cashews and balsamic syrup / Kr. 75

Caprese salad - mozzarella, tomato and olive oil / Kr. 75

MAIN COURSES

Fish

Seasonal - see board or ask the staff! / From DKK 210

Meat

House Evergreen - teriyaki marinated beef tenderloin / Kr. 260

Ribeye steak / Kr. 250

Tournedos / Kr. 280

Tournedos Rossini / Kr. 375

All steaks are served with roasted potatoes and today's garnish

Choose between sauce bearnaise or sauce Espagnole!

Chicken

Chicken-roast with sweet-sour cucumber, white potatoes, gravy and green salad / Kr. 175

Vegetarian

Papardelle with mushroom ragout, rosemary and roasted hazelnuts / Kr. 150

Mumm's spicy ratatouille with couscous and lentil rolls / Kr. 150

DESSERT

Chocolate fondant w / vanilla ice cream from Aroma at the harbor in Årøskøbing / Kr. 130

Apple trifli / Kr. 75

'Rødgrød med fløde' / Kr. 65

Creme brulee / Kr. 70

Creme brulee and an Irish Coffee / Kr. 125