

### STARTERS

#### steak tartare

\*beets, peanut mayo and capers\*  
DKK 50

#### charcuterie

\*a selection of cured meats with pickled vegetables and grilled bread\*  
DKK 100

#### potato soup (v)

\*garlic croutons and pickled leeks\*  
DKK 50

#### cured salmon

\*butter milk, horseradish and daikon\*  
DKK 50

### MAINS

#### wheat kernel risotto with mushrooms (v)

\*parmesan and hazelnuts\*  
DKK 100

#### lamb culotte

\*ratatouille, yogurt and grilled zucchini\*  
DKK 135

#### braised pork knuckle

\*Danish pork with celery, onions, beets and mashed potatoes\*  
DKK 135

#### steak béarnaise (rib eye)- 300 grams

\*fries and béarnaise\*  
DKK 275

#### steak cuvette

\*served with fries, caesar salad and red wine sauce\*

"if you wish to have this dish served as an entire roast, which you carve at the table yourselves, please inform us when pre-ordering the menu - otherwise the meat will be sliced before serving"

(min. 2 persons) **price per person DKK 250**

- - there's always someone who is up for a little extra - -

#### WHICH IS WHY WE RECOMMEND [EXTRA SIDES] FOR YOUR MAIN COURSE:

fries DKK 35

crushed potatoes with herbs DKK 35

pan fried mushrooms, bread and parmesan DKK 45

caesar salad DKK 35

béarnaise DKK 35

chili mayo DKK 10

### DESSERTS

#### apple compote

\*sherbet, rye bread crumble and whipped cream\*  
DKK 50

#### blackberry sundae

\*vanilla ice cream, blackberries and chocolate crunch\*  
DKK 50

#### brownie

\*64% valrhona chocolate cake, hazelnuts and orange sorbet\*  
DKK 50

#### "the mandatory"

\*coffee or tea of choice + avec + chocolate sweet\*  
DKK 50

minor **changes** on all menus may occur

naturally we are flexible regarding **vegetarians**, allergies e.g. when being informed at least 7 days prior to your reservation the credit card **company's fee** will be added to your bill when paying with a credit card