DINNER



STARTER

Tatare 115,-

veal · marrow dressing · cress and hibiscus dust · chips

Langoustine Bisque 129,-

langoustine tails · bread

Stracciatella 115.-

variation of tomatoes · bread

EXTRA FOR SHARING

Focaccia and hummus (VG) 30,-

4 pcs.

Garlic bread with tomato and parsley (VG) 50,-

2 pcs.

Olives (VG) 45,-

BEERMENU

Selected by our Beer Sommelier

For a 2-course menu 3 glasses 150,-For a 3-course menu 4 glasses 190,-

MAINCOURSE

Spareribs 229,-

spareribs with fries · barbecuesauce · coleslaw extra ribs +50.-

Salmon 269.-

oven-roasted \cdot pearl barley \cdot mushrooms and spring onions \cdot fish sauce

Garlic Tenderloin 329,-

200 g. grilled Tenderloin with fries \cdot chimichurri \cdot garlic butter and aioli

Beef 279,-

250 g. grilled striploin with with celery purée · fries and bearnaise

Guinea fowl 269,-

Roasted guinea fowl·lentil salad with Bornholm lentils·tarragon sauce

Pasta from Bornholm 229.-

saffron pasta from Pastariget with garlic-fried tiger prawns \cdot tomato sauce \cdot baked tomatoes

Cabbage roll (VG) 209,-

filled with mushrooms, onions, and rice · ratatouille

EXTRA FOR SHARING

to the maincourse

Broccolini with Goma dressing 40,-

Corn with parmesan and paprika **40,-**

Carrots with Bornholm honey and sesame **40,-**

All kinds 100,-

DESSERT

Brewers dream 99.-

hazelnut crunch · vanilla ice cream with salted caramel

Lemon trifle 99,-

curd · crunch and meringue

Dark orange Chocolatemousse (VG) 99,-

nuts · raspberry sorbet

Cheese 129.-

selected cheeses from Sct. Clemens, Arla Unika, and Thise local rye biscuits · toasted rye bread · chutney

FOR DESSERT

We recommend a small glass of dessert beer 45, -Coffee 45, -

Irish Coffee 75, - / 95,-

The - several varieties 45, -

A homemade schnapps, liqueur or blackcurrant rum.

See the selection or ask your waiter.

FOR KIDS

Spareribs fries · ketchup 109,-

Pasta Bolognese 99,-

Fried plaice fillet fries og remoulade 99,-

Ice cream chocolate sauce and crispy waffle **65,-**

