



THE MENU WILL BE SUBJECT TO DAILY CHANGES

'Smørrebrød'

French chicken salad, crispy chicken skin 95

Mona Lisa potatoes, crispy onions, lovage 85

Eggs & shrimps, hollandaise, butter fried brioche 125

Plaice fried in butter, remoulade, lemon 125

Add shrimps w. mayo or lobster salad +35

Tartlet, chicken, grilled carrot purée, asparagus 85

Add truffle +35

Beef tatar on rye, parsley, browned butter 95

Langoustine salad, lemon, butter fried brioche 145

Mushroom á la crème, butter fried brioche 135

Add truffle +35

Braised duck, toast, fried egg, sauce borderlaise, truffle 155

Plat du jour

Ribeye steak, cognac sauce, pommes allumettes, salad 295

Beef tatar, red pepper, pommes allumettes 175

Pommes allumettes 55

BEVERAGES

Beer

Moritz Pilsner, Draft			55
Åben New England IPA, Draft			60
Thy Pilsner, Bottle			45
Ale no. 16, Bottle			45
Kronenbourg 1664 blanc, Bottle			45

Sparkling Wine

NV Christoph Edelbauer	Pet Nat Rosé	Kamptal, Austria	130
2015 A. Levasseur, "Trais de Saison"	Champagne	Champagne, France	145

White Wine

2021 Bodega de Bardos	Verdejo	Rueda, Spain	95
2022 Neverland, "Vandersheim"	Riesling	Rheinhessen, Germany	105
2021 Nuiton-Beaunoy, Bourgogne Blanc	Chardonnay	Bourgogne,	
France 135			
2020 Mas des Restanques, "Vacqueyras"	Rhône blend	Côtes-du-Rhône,	
France 150			

Orange

2019 Korenika & Moskon, "Tris"	Pinot Bianco, Malvasia	Slovenia	130
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Red Wine

2019 Chateau Bethanie, Arbois	Trousseau	Loire, France	105
2018 Bodega de Bardos, "Reserva"	Temprenillo	Ribera del Duero, Spain	120
2020 Matias Riccitelli	Pinot Noir	Mendoza, Argentina	145
2018 Laficaia, Barolo	Nebbiolo	Piedmont, Italy	165

Soft drinks 40,-

Coca Cola/Cola Zero	Mandarin/bergamot	Pink Grape	Søbogaard hyldeblomst
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Snaps & Akvavit 50,-

Bornholmer Traditions Akvavit
O.P. Anderson Akvavit

Aalborg Taffel Akvavit
Bornholms Snaps