

## Dinner

Served from 5.30 pm to 9 pm


### Starters

**Oysters 3 or 6 pc.**..... 120,- / 200,-  
With red onion vinaigrette.

**“Bakskuld” (dabs)** ..... 109,-  
With homemade “remoulade”, dill and slices  
of lemon. Served with rye bread.


**North Sea bisque** ..... 99,-  
With fish croquette, dill oil and fresh herbs.

**Our fish ‘n’ chips** ..... 179,-  
Of fried fish. Served with fries and capers mayo.

**Falafel**  ..... 189,-  
With fried cauliflower, cauliflower crudite, cauliflower  
purée, pickled onions and roasted hazelnuts.

**Broccoli salad with chicken** ..... 149,-  
Broccoli, ceasar salad dressing, pan-seared chicken  
breast, crispy chicken skin, North Sea Cheese and herbs.

**Burger** ..... 179,-  
With cheese, cucumber, roasted and pickled onions,  
bacon, lettuce, garlic dressing and sauce romanesco.  
Served with French fries and aioli.

**Veggieburger**  ..... 149,-  
With veggiebeef, cucumber, roasted and pickled  
onions, lettuce and sauce romanesco.  
Served with French fries.

**Wienerschnitzel** ..... 229,-  
With peas, pommes sauté and butter sauce.

**Pan fried plaice** ..... 289,-  
With mussel sauce, pickled pearl onions, kale  
and potatoes.

**Beef tenderloin** ..... 269,-  
With classic béarnaise sauce and french fries.

+ *Side salad* ..... 49,-  
*With broccoli, bacon, pickled shallots, dried  
cranberries, croutons and dressing.*

### Shellfish plate

*Ideal as 2 starters or 1 main course*

Langoustine, unpeeled  
shrimps, blue mussels,  
crab claws, bread and aioli.

**395,-**

30 g. Stokkeby Baerii Kaviar  
**Pr. piece. 595,-**

### Main Courses

**Moules Frites 600g.** ..... 179,-  
Mussels steamed in cream and white wine  
with herbs. Served with French fries and aioli.

**Classic “Stjernesud” (an open sandwich)** ..... 199,-  
With one panfried and one steamed plaice fillet,  
smoked salmon, shrimps, lemon and dressing,  
served on fried bread.

**Beef steak tartare 160 g.** ..... 209,-  
Of raw minced beef. With horseradish, beetroot crude,  
dried egg yolk and marinated salad.  
Served with fries and aioli.



All dishes marked with this leaf are vegetarian



## Desserts

Until 21.30

- Chocolate mousse** ..... 99,-  
With caramel cream, amarena cherries, meringue and dark chocolate soil.
- Rice pudding** ..... 59,-  
With cherry sauce and roasted almond chips.
- Homemade ice cream** ..... 89,-  
With crisps, berries and meringue.
- 3 kinds of danish cheese** ..... 109,-  
With homemade crispy bread, compote and pickled walnuts.



## KIDS MENU

All kids menus are served with crudités. Maximum age; 12 years.

- Pan-fried fish fillet** ..... 89,-  
With fries and dip.
- Hamburger** ..... 89,-  
With fries and dip.
- Spaghetti Bolognese** ..... 89,-
- Ice cream** ..... 49,-  
Our homemade tri-colored ice cream.

## Coffee and hot drinks



- Americano** ..... 30,-
- French Press coffee pr. person** ..... 45,-
- Espresso** ..... 27,-
- Dobbelt espresso** ..... 37,-
- Cappuccino** ..... 42,-
- Café latte** ..... 42,-
- Cortado** ..... 39,-
- Iced Latte** ..... 42,-
- Homemade classic gløgg** ..... 65,-
- Homemade white gløgg** ..... 55,-
- Extra espresso shot** ..... 10,-
- Hot chocolate (with whipped cream)** .... 35,- (42,-)
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- Chai latte** ..... 40,-  
*Choose between: Tiger Spice, Green Tea and Orca Spice sugar free*
- Irish Coffee (2 cl.)** ..... 69,-
- Irish Coffee (4 cl.)** ..... 89,-
- Sirup (choose between 2 different kinds)** ..... 5,-
- Tea pr. person** ..... 40,-  
*Choose between: House special, Hole in One, Green tea, Black cream tea, Earl Grey or Peppermint*



## With the coffee

- Homemade almond cakes** ..... 29,-
- Homemade apple slices** ..... 49,-
- Almond bar with light/dark chocolate** ..... 25,-
- Open cheese sandwich** ..... 49,-
- Open pork roll sandwich** ..... 49,-

Check out our cake and chocolate display at the bar

## Take away

**You are more than welcome to take this menu home with you.**

We do all our dishes as take away as well.  
For orders, please call 75 11 50 08.