

## Hot kitchen

### Starters

<b>Scrimp cocktail</b> . . . . .	84,00
<i>Shrimp, lettuce, red dressing and asparagus.</i>	
<b>Tartlets</b> . . . . .	77,00
<i>Filled patty shells with creamed white sauce, chicken and asparagus.</i>	

### Main courses

<b>Pariserbøf* ***</b> . . . . .	142,00
<i>Ground beef, shaped on a slice of white toast, garnished with horseradish, onions, beetroot, pickles and egg yolk.</i>	
<b>Extra egg yolk.</b> . . . . .	5,00
<b>Wienerschnitzel.</b> . . . . .	199,00
<i>Potatoes, peas, boneless herring, capers, horseradish and gravy.</i>	
<b>Fried pork.</b> . . . . .	154,00
<i>Potatoes and parsley sauce.</i>	
<b>Hash</b> . . . . .	149,00
<i>Beef, pork, onions, potatoes flavored with Heinz, HP sauce and English sauce, fried eggs on top, beetroot, bread and butter.</i>	
<b>Bearnaisesauce</b> . . . . .	25,00
<b>Tenderloin stew</b> . . . . .	174,00
<i>Tenderloin, onions, mushrooms, paprika, cocktail sausages and mashed potatoes.</i>	
<b>Danish traditional roast.</b> . . . . .	174,00
<i>Glazed onion, carrots, celery, potatoes and gravy.</i>	
<b>Danish roast pork with crackling</b> . . . . .	184,00
<i>Potatoes, caramelized potatoes and red cabbage</i>	

Allergens please ask the waiter.

\* Pasteurized eggs, please contact the waiter.

\*\*\* As a starting point we serve our pariserbøf as medium.

If you want the pariserbøf well done, please tell the waiter.

According to the Danish Food Administration, minced meat must be well done for reasons of food safety.