

Hot kitchen

from 15:00

Starters

Scrimp cocktail	120
<i>Shrimp, lettuce, red dressing and asparagus.</i>	
Tartlets	111
<i>Filled patty shells with creamed white sauce, chicken and asparagus.</i>	

Main courses

Pariserbøf****	184
<i>Ground beef, shaped on a slice of white toast, garnished with horseradish, onions, beetroot, pickles and egg yolk.</i>	
Extra egg yolk.	10
Wienerschnitzel.	255
<i>Potatoes, peas, boneless herring, capers, horseradish and gravy.</i>	
Fried pork.	199
<i>Potatoes and parsley sauce.</i>	
Hash	194
<i>Beef, pork, onions, potatoes flavored with Heinz, HP sauce and English sauce, fried eggs on top, beetroot, bread and butter.</i>	
Bearnaisesauce	45
Tenderloin stew	214
<i>Tenderloin, onions, mushrooms, paprika, cocktail sausages with mashed potatoes or french fries.</i>	
Ribeye steak with Bearnaisesauce (250g)	349
<i>Vegetables and french fries.</i>	
Danish traditional roast.	219
<i>Glazed onion, carrots, celery, potatoes and gravy.</i>	
Celery confit (vegetarian)	189
<i>Vegetables of the day.</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.