

## COCKTAILS

### APERITIFF & PRE DINNER COCKTAILS

These are excellent pre meal and will help you awaken your taste buds

#### PORNSTAR MARTINI - eggs

vanilla vodka, passoa, lemon & passion fruit

Served with a shot of prosecco 192,-

#### GINGER X

xante, lemon, & fresh ginger 167,-

#### HENDRICKS SPECIAL - eggs

hendricks gin, cucumber, lemon and tonic 199,-

#### APEROL SPRITZ

aperol, Prosecco and orange 189,-

#### WHISKEY SOUR - eggs

bourbon, bitters & lemon 174,-

#### BARTENDER'S SPECIAL - may contain eggs

cocktail of the week, ask you waiter 189,-

### AFTER DINNER COCKTAILS

After a better meal, you deserve a good ending, or a continuation!

#### ESPRESSO MARTINI

vodka, coffee liqueur & espresso 187,-

#### NEGRONI

gin, campari & Rubino Vermouth 170,-

#### FAZERINA

Cointreau, white coffee liqueur, caramel & grated chocolate 164,-

#### OLD FASHIONED

bourbon, sugar and bitters 189,-

-See a cocktail menu for a full selection-

## Starters

### CREAMY SHELLFISH SOUP

Mussels, garden cress and dill oil

contains: milk, fish, sulfite, shellfish, molluscs

210,-

### MOULES-FRITES

250g white wine steamed and creamed mussels, chili, ginger, fries and aioli

contains: milk, sulfite, eggs, mussels

225,-

### SCALLOPS

Scallops, apple and celerie purée, chorizo and buttersauce

contains: milk, sulphite, molluscs

240,-

### TARTAR

Tartar of tenderloin, mushroom mayo, crispy hoseradish and pickled mushrooms

contains: sulphite, eggs, soy, mustard

225,-

### GRILLED LANGOUSTINE

With herb butter and vinaigrette

contains: milk, mustard, shellfish

220,-

### BAKED CHAR

Baked char, browned butter saus, herbs, roe and crispy fried onion

contains: milk, fish, sulfite,

230,-

### 3- COURSE FOR 495,- BETWEEN 16-18

Soup of the day

Dish of the week

Dessert of the day

## Mains

### SIRLOIN OF LAMB

Sirloin of lamb, carrot purée, grilled carrot, brokkolini and red wine sauce with pickled mustard seeds

contains: milk, mustard, sulfite

445,-

### RIB-EYE

300 gr. of grilled rib-eye of Black Angus Oyster mushroom, garlic purée, asparagus beans, potato purée, bernaïse and red wine sauce

We recommend our steaks medium done

contains: sulphite, milk

475,-

### TENDERLOIN

180gr. grilled tenderloin, asparagus beans, garlic purée, oyster mushroom, potato purée, bernaïse and red wine sauce

contains: sulphite, milk

454,-

### EMILIES ELD BURGER

180gr grinded rib roast, mayo on black garlic, salad, pickled red onions, oyster mushrooms, gruyere and fries.

contains: milk, wheat, sulfite, egg, sesame seeds, nuts

349,-

### OCEAN SHARING

Grilled langoustine, 500gr mussels, browncrab, scallops, bread, aioli, fries and grilled heart salad

contains: sulphite, milk, eggs, wheat, rye, barley, mustard, shellfish, mussels

480,- pr. pers. (min 2. persons)

### HALIBUT

Carrot purée, grilled red onion, sugar peas and sauce made on saffron and mussels

contains: fish, sulphite, molluscs, milk

445,-

### CATCH OF THE DAY

Pea purée, seasonal vegetables, buttersauce and roasted potatoes

Inneholder: melk, fisk, sulfitt

410,-

## Dessert

### "GÂTEAU MARCEL"

Two layered chocolate cake, strawberries in variation, vanilla ice cream and chocolate crumble

contains: milk, eggs, sulfite

215,-

### STRAWBERRY SORBET

Strawberry, mint foam and shortbread

contains: milk, wheat, eggs

210,-

### VANILLA ICE CREAM

Two scoops of our vanilla ice cream with berries and chocolate

contains: milk, eggs

199,-

### FRIED CHEVRE

Breaded chevre with fig marmalade

contains: milk, egg, wheat

210,-

### CHEESES

An assortment of three cheeses with pear purée and yogurt bread

contains: milk, wheat

240,-

We note the following allergens: milk, celeriac, wheat, mustard, fish, sesame, shellfish, soy, nuts, sulfite, eggs, molluscs, peanuts, lupins, rye, barley and oats  
Bread and butter is served to all our guests (milk, wheat, rye og barley)



- This is only a small selection of what we have to offer. Feel free to ask for recommendations!

## Sparkling

Vignana Prosecco Extra Dry Doc, Italia	156,-	690,-
Henri Champiau, Authentique Cremant de Bourgogne Brut, Burgundy, France	196,-	961,-
Ayala Brut Majeur, Champagne, France	250,-	1245,-

## White Wine

Anselmann Riesling Trocken 2020, Pfalz, Germany	170,-	799,-
Kara-Tara Chardonnay, 2021, Western Cape, South Africa	176,-	830,-
Bodegas Garzon Albarino, 2021 Maldonado, Uruguay	178,-	835,-
Louis Moreau, Chablis 2020, Burgundy, France	190,-	941,-
Baron de Ley, Tres Viñas Reserva Blanco 2017, Rioja, Spain	204,-	1009,-
Louis Moreau, Chablis 1er Cru "Vaillons" 2021, Burgundy, France		1368,-

## Red Wine

Santi, Valpolicella Classico "Le Caselle" 2020, Veneto, Italy	179,-	865,-
J. Vidal-Fleury, Côtes du Rhône 2018, Rhône, France	184,-	904,-
Borgogno, Barbera d'Alba 2020, Piemonte, Italy	191,-	954,-
Cune Reserva 2017, Rioja, Spain	193,-	959,-
Château Moulin Bel-Air 2018, Bordeaux, France	202,-	997,-
Regnard, Bourgogne Pinot Noir 2021, France	210,-	1038,-
Travaglini Gattinara 2019, Piedmonte, Italy		1125,-
Château Frank Patarabet Saint-Emilion Grand Cru 2018, Bordeaux, France		1178,-
Rivetto Barolo Serralunga d'Alba 2017, Piedmonte, Italy		1450,-

-for a wider selection, ask for our extensive wine list and choose from over 300 wines-

## Draft Beer

Dahls Pils	0,25 82,-	Kronenbourg 1664 Blanc	0,25 99,-
	0,4 120,-		0,4 156,-
Dahls Bolt IPA	0,25 112,-	Frydenlund Juicy Ipa	0,25 101,-
	0,4 180,-		0,4 163,-
Brooklyn Lager	0,25 98,-	Ringnes Pils	0,25 89,-
	0,4 156,-		0,4 131,-
Frydenlund Bayer	0,25 108,-	Crowmoor Dry Apple Cider	0,25 92,-
	0,4 145,-		0,4 177,-
Ramp Pale Ale	0,25 105,-		
	0,4 170,-		

-See our beer menu for all our beers on offer-

## Non-Alcoholic

Soft drinks	75,-
<i>Coca Cola, Coca Cola Zero, Fanta, Sprite, Farris, Ginger beer</i>	
Juicer fra Safteriet	92,-
Carlsberg Non-Alcoholic 0,33l	95,-
Munkholm Bayer 0,33l	82,-
Erdinger, hveteøl 0,5l	98,-
Brooklyn Hoppy Lager 0,335l	98,-



We have several separate rooms suitable for all occasions  
Contact us for info and a small tour  
Suitable for 8-36 people

We have our own menu for children under 12 years old

Share the experience with your friends!



## MENU RECOMMENDATION

### CREAMY SHELLFISH SOUP

Mussels, garden cress and dill oil  
contains: milk, fish, sulfite, shellfish, molluscs

### BAKED CHAR

Baked char, browned butter sauce,  
herbs, roe and crispy fried onion  
contains: milk, fish, sulfite,

### SIRLOIN OF LAMB

Sirloin of lamb, carrot purée, grilled carrot,  
brokkolini and red wine sauce with pickled mustard seeds  
contains: milk, mustard, sulfite

### FRITED CHEVRE

Breaded chevre with fig marmalade  
contains: milk, egg, wheat

### STRAWBERRY SORBET

Strawberry, mint foam and shortbread  
contains: milk, wheat, eggs

3-course 670,- Drink pairing 550,- / 770,-  
4-course 790,- Drink pairing 660,- / 880,-  
5-course 910,- Drink pairing 770,- / 990,-

**DISH OF THE WEEK 275,-**  
**SERVED FROM 16:00-18:00**