

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 og 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

FISHSOUP

With halibut, parsnip chips and dill oil

contains: milk, fish, sulfite

210,-

SALT BAKED CELERY

With brown butter majones,
celery and apple pure, pickled celery and kelp

contains: milk, mustard, sulfite, egg, celery, shellfish

220,-

SCALLOPS

Scallops, apple and cellery purée,
chorizo and buttersauce

contains: milk, sulphite, molluscs

240,-

TARTAR

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

contains: sulphite, eggs, soy, mustard

225,-

GRILLED CRAYFISH

With herb butter and vinaigrette

contains: milk, mustard, shellfish

220,-

MOULES-FRITES

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

contains: milk, sulfite, eggs, mussels

225,-

3- COURSE FOR 495,- BETWEEN 16-18

Soup of the day

Dish of the week

Dessert of the day

Mains

FLANKSTEAK

With carrot pure, parsley root,
asparagus beans and pepper sauce

Inneholder: milk, mustard, sulfite

440,-

RIB-EYE

300 gr. of grilled rib-eye of Black Angus
Oyster mushroom, garlic purée, asparagus beans,
potato purée, bernaise 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, bernaise 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,-

HALIBUT

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

contains: fish, sulphite, molluscs, milk

445,-

OCEAN SHARING

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

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

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

Dessert

"GÂTEAU MARCEL"

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

Contains: milk, eggs, sulfite

215,-

CREAM CHEESE

rhubarb compote, lemon balm
and caramelized white chocolate

contains: milk

210,-

VANILLA ICE CREAM

Two scoops of our vanilla ice cream with berries and chocolate

contains: milk, eggs

199,-

MOUSSE ON BRIE

Honeycomb and roasted pumpkinseeds

contains: milk

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) with the exception of buffet guests.

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

Sparkling

Biscardo Prosecco «White Label» Extra Dry, Italy	177,-	854,-
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, Piemonte, Italy		1125,-
Château Frank Patarabet Saint-Emilion Grand Cru 2018, Bordeaux, France		1178,-
Rivetto Barolo Serralunga d'Alba 2017, Piemonte, 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

FISHSOUP

With halibut, parsnip chips and dill oil
contains: milk, fish, sulfite

SALT BAKED CELERY

With brown butter majones, celery and apple pure, pickled celery and kelp
contains: milk, mustard, sulfite, egg, celery, shellfish

FLANKSTEAK

With carrot pure, parsley root, asparagus beans and pepper sauce
Innholder: milk, mustard, sulfite

MOUSSE ON BRIE

Honeycomb and roasted pumpkinseeds
contains: milk

CREAM CHEESE

rhubarb compote, lemon balm and caramelized white chocolate
contains: milk

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