

# AFTENMENU

(17:00-21:30)

## FORRETTER

Hakket oksetatar m. kapers, peberrod, pickles,  
syltede rødbeder, karse og æggeblomme  
**139 kr.**

Rejecocktail  
Rejer, hovedsalat, Thousand Island dressing, rogn,  
grønt og tomat  
**139 kr.**

## HOVEDRETTER

Tarteletter med høns i asparges  
**175 kr.**

Klassisk pariserbøf med det hele  
**185 kr.**

Wienerschnitzel m. dreng, friterede kartofler,  
ærter og brunet smørsauce  
**239 kr.**

Stegt kalvelever m. friterede kartofler, bløde løg,  
brun sovs og surt  
**175 kr.**

Smørstegt helleflynder med lunt sommergrønt, nye  
kartofler og smørsauce  
**239 kr.**

## OST & DESSERT

"Gamle Ole" m. løg, sky og rom  
**109 kr.**

Jordbær tærte  
**95 kr.**

Køkkenchefens forslag  
**95 kr.**

Irish Coffee m. 6 cl. Tullamore og flødeskum  
**109 kr.**

# EVENING MENU

(17:00-21:30)

## STARTERS

Beef tartare with w. capers, horseradish, pickles,  
pickled beet-root, cress and egg-yolk  
**139 kr.**

Shrimp cocktail  
Shrimps, lettuce, Thousand Island dressing, greens,  
tomatoes, fish roe  
**139 kr.**

## MAIN COURSES

Tartlets with chicken and asparagus  
(puff pastry with chicken and asparagus stew)  
**175 kr.**

Grilled ground beef with pickles, cornichons,  
capers, marinated beetroot, onions and egg-yolk  
**185 kr.**

Wienerschnitzel w. fried potatoes, green peas and  
browned butter  
**239 kr.**

Veal liver with fried potatoes caramelized onions,  
gravy and pickles  
**175 kr.**

Butter-fried halibut with summer greens, browned  
butter and new potatoes  
**239 kr.**

## OST & DESSERT

Matured cheese "Gamle Ole" w. onion, beef-jelly  
and rum  
**109 kr.**

Strawberry tart  
**95 kr.**

## Head chefs suggestion

**95 kr.**

Irish Coffee w. 6 cl. Tullamore and whipped cream  
**109 kr.**

