



Lunch

11.30 - 14.00

Gordal olives - 45,-

Saucisson - 45,-

Truffle almonds - 45,-

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Burrata - tomato - asparagus - pistachio - 155,-

Crispy chicken - Caesar dressing - Parmesan - romaine - 165,-

Beef tartare - cognac creme - pommes allumettes - pickled vegetables - 185,-

(Served with butter-fried rye bread & salad with vinaigrette)

Crispy halibut- white asparagus - ventrèche - ramson - 255,-

Steak sandwich - chipotle - syltede tomatoer - Vesterhavs cheese - 235,-

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Filled chocolate - 25,-

Caramel crème brûlée - passion fruit - hazelnuts - 95,-

Spørg tjeneren for allergener
Der tages forbehold for ændringer i menu & vin



Beverages

Draft beer 40 cl.- 85,-

(Pilsner & IPA)

Herslev bottled beer 33 cl. - 75,-

Klassik 4,4% - Hvedeøl 5,0% - Brownale 5,6%

Under Solen 0,5% - Mørkets Frembrud 0,5%

House snaps 3cl. - 65,-

(Ask your waiter for selection)

Soft drinks - 45,-

Lemonader - 65,-

Istidskilden water still/sparkling - 55,-

(Ask your waiter for cocktails and long drinks)

Spørg tjeneren for allergener
Der tages forbehold for ændringer i menu & vin