

Lunch

12.30 - 14.00

Gordal olives - 45,-

Saucisson - 45,-

Truffle almonds - 45,-

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Burrata - beetroot - tomato - pistachio - 145,-

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

Tatar - bearnaise - pommes allumettes - romaine - 175,-

(Served with butter-fried ryebread & salat with vinaigrette)

Crispy cod - jerusalem artichoke - ventreche - mussel sauce - 235,-

Steak sandwich - chipotle - pickled tomato - "vesterhavsost" - 235,-

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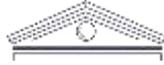
Chocolate petit four - 25,-

Karamel creme brûlée - passionfruit - hazelnut - 95,-

Ask the waiter regarding allergies

Menu & Wine may vary

Payments with international credit cards are subject to a fee of the total purchase amount



Beverages

Tap beer - Herslev Bryghus 40 cl.- 85,-

(Pilsner & IPA)

Herslev Beer by the bottle 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)

Sodas - 45,-

Lemonades - 65,-

Bornholms Kildevand Still/Sparkling - 55,-

(Ask your waiter for cocktails or longdrinks)

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