

MAIN COURSES



BEEF BÉARNAISE

225g. tender beef fillet of grain fed Uruguayan cattle, garniture & homemade béarnaise sauce.
With hand-cut **O**rganic fries 299,-

RIB ROAST

Pig from Gramborgård, homemade pickled red cabbage, homemade brown sauce & pickles.
With hand-cut **O**rganic fries 189,-

CHINOS PASTA 2.0

Braised pig from Grambogaard, mushrooms, red onion & sundried cherry tomatos in a grilled snackpeber-tomato sauce.
Topped with a generous amount of freshly grated parmesan. 169,-

BLUE CHEESE PASTA

Chicken, red onion, black olives & a little jalapeños in a creamy sauce of blue cheese and cream. 159,-

CURRY PASTA

Cream, snackpeber, garlic, chili & onion in a curry-tomato sauce.
with chicken 159,-
with tiger prawns 179,-

MOULES FRITES

Steamed clams in our secret recipe with white wine, lemongrass & cream.
With hand-cut **O**rganic fries 169,-

CEASAR SALAD

Chicken, crispy heart salad, carrots, pickled cherry tomatos, homemade croutons & freshly grated parmesan and homemade ceasar dressing. 159,-

HOT SMOKED SALMON

Heart salad, lightly pickled red cabbage, smoked cheese, rye bread crisps, pickled red onion & carrots tossed in a spicy dressing. 169,-

BURGERS

All burgers are served in a homemade bun and have salad in them.
Served with hand-cut **O**rganic fries and dip.

THE CLASSIC

Dry-aged ground beef or chicken breast, cucumber, tomato, onion, burger dressing & ketchup. 149,-

SIGNATUR CHILI

Dry-aged ground beef, smoked chili mayo & caramelized onion relish. 159,-

RIB ROAST

Welfare pig from Grambogaard, pickled red cabbage, smoked chili mayo & lightly pickled onion. 169,-

MEXICO

Dry-aged ground beef, smoked chili mayo, salsa, guacamole, tortilla chips & lightly pickled onion. 179,-

CHOOSE DIP

Mayonnaise
Chipotle mayo (smoked chili)
Aioli (garlic mayo)
Homemade béarnaise sauce +20,-

CHOOSE ACCOMMODATION

Homemade béarnaise sauce	29,-
Cheddar	9,-
Danablu (Blue cheese)	12,-
Bacon	12,-
O rganic fried egg	12,-
Homemade guacamole	22,-
Chili cheese tops	per pcs. 9,-
Mozzarella sticks	per pcs. 9,-
Onion rings	per pcs. 5,-
Ekstra dip	9,-

All burgers can be made with a vegan beef wick is based on peas.

THE TAPAS WORKSHOP

A la carte tapas.

Choose from the many options and put together your own tapas. Choose 5 dishes + 2 accommodations.

Check-off form is to be found at your table

AFTER DINNER COCKTAILS

89,- Per cocktail

ODENSE STANG

With inspiration from the danish icecream "Københavnerstang", with mango & coconut.

ICE COLD IRISH

Imagine an Irish coffee as an espresso martini.

DANISH SUMMER

Inspiration from the danish dessert, red berry pudding with cream.

WHITE RUSSIAN

A classic.
We shake ours.

See drinks menu for more cocktails

THE SMALL DESSERTS

59,- PER PCS.

RIS A LA MANDE

With cherry sauce.

RED BERRY PUDDING

With cream.

BUTTERFRIED PANCAKES

With strawberry ice-cream.

OLD FASHIONED APPLE CAKE

With cream.

since 2005



Scan for english menu & order form

