

# Lunch 12-16

“Our” The Shooting Star 199 DKK

*On homemade focaccia*

*Breaded fish filet – Prawns – Smoked salmon – Tomato & lemon aioli*

Roasted Plaice 279 DKK

*With our fish sauce & boiled potatoes*

”Our” Shrimp Cocktail 129 DKK

*Hand-peeled shrimps – Freeze-dried tomato – Frissé salad – Lemon mayo*

Luxury Prawn 139 DKK

*On homemade focaccia*

*Hand peeled prawns – Herb mayo – Cress – Lemon*

Moules Frites 199 DKK

*White wine steamed common mussels in creamy sauce*

*Served with French fries & aioli.*

Fish Plate (min. 2 pers.) 299 DKK pr. pers.

*½ lobster – Salmon salad – Fish of the day – Sauce Tatar*

Gold Selection Caviar 30g 699 DKK

*Blinis – Creme Fraiche – Chives – Red onions*

*(Perfect for 2 people)*

Potato food with new Danish potatoes 119 DKK

*Avocado – Radish – Chives – Blue potato chips – Freshly grated truffe from Mariager*

Modern Smørrebrød 2 stk. 189 DKK

*With charcuterie from Rævhede Naturprodukter after the season*

Classic Wienerschnitzel 219 DKK

*Pommes Sauter – Peas – Wienerschnitzel – Browned butter whit capers*

**Parisian Steak 179 DKK**

*Beef patty on toasted bread – Onions - Capers - Horseradish - Beetroot – Egg yolk*

**Hand-carved tartare of beef tenderloin 199 DKK**

*Truffle cream – Picked red onions - Puffed wheat kernels - Crispy salad  
Served with coarse fries  
(freshly grated truffle 65,-)*

**Nordic Charcuterie Board (min. 2 pers.) 169 DKK pr. pers.**

*3 kinds of charcuterie from Rævhede Naturprodukter – 2 kinds  
of cheese from Arla Unika & various home pickled.  
Served with homemade foccacia & butter.*

**Mushroom burger 189 DKK**

*200g Beef patty - Pickled beech hats - Fried mushrooms –  
Fermented shiitake - Truffle cream in toasted ash bread*

**200/300 g. Minced beef of Jersey 179/209 DKK**

*Homemade bearnaise – Peas – Coarse frites*

**The cake of the Day 129 DKK**

*With homemade ice cream and pickled berries*