

Lunch 12-16

"Our" The Shooting Star 229 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.

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

** When ordering different dishes, a short wait can be expected*



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,-)

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

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