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.

Fish Plate (min. 2 pers.) 349 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 whit 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