

SEASONAL MENU

17:00-21:00

STARTER

Bruchetta with Skjern Ham 89,-
Tomato, garlic and basil

Avocado & Shrimps 139,-
Hand-peeled shrimps, herb dressing and bread

Smoked salmon & hand-peeled shrimps 159,-
Salad, dill, radishes, lemon mayo and bread

MAIN COURSE

Salad bowl..... 179,-
*Kale, chickpeas, olives, beans, fennel, sweet potatoes,
oil/vinegar dressing, bread & butter
Extra chicken / 30,-*

Falling star 279,-
*Three fried and one steamed plaice fish fillet, smoked salmon,
hand-peeled shrimps and butterfried bread*

Chicken ballotine 289,-
Crisp vegetables, rhubarb, new potatoes and chicken broth

BBQ spareribs 229,-
Coleslaw, fries and aioli

BBQ burger..... 229,-
*200g minced organic beef from Skjern Meadows, brioche, bacon,
cheese, tomato, pickled red onion, fries, aioli and ketchup*

Risotto..... 199,-
Mushrooms and herbs

DESSERT & CHEESE

Chocolate fondant..... 129,-
Vanilla icecream and fresh Danish strawberries

Pancakes 139,-
Vanilla icecream and chocolate sauce

Signature dessert 149,-
Stuning Whisky icecrean, crunch and sweet

Arla Unika cheeses 129,-
Red onion compote, beer sirup of Sorte Louis porter

SNACKS

Snack plate / 79,-
Onion rings, grissini, crisps, dip

Fries & aioli / 60,-
Peanuts / 30,-

SWEETS

Cake of the day / 60,-
Coffee and cake / 85,-
Rum Truffle / 49,-
With Stauning Whisky