

SEASONAL MENU

17:00-21:00

STARTER

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

Lumpfish roe 139,-
Blinis, crème fraiche and red onion

Salmon roll 129,-
Trout mousse and cottage cheese & ramsons creme

MAIN COURSE

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

Catch of the day.....289,-
Fish cream, vegetables and potato

Roasted Danish ox289,-
Cauliflower puree, herb-roasted potatoes and red wine sauce

Ribeye 300g349,-
Herb butter, vegetables, fries and aioli

BBQ burger.....239,-
*200g minced Danish beef, brioche, bacon, cheese, tomato,
pickled red onion, fries, aioli and ketchup*

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

DESSERT & CHEESE

Chocolate fondant..... 129,-
Vanilla ice cream

Lemon tart 139,-
Meringue and ice cream

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

3 cheeses 129,-
Pickled & crispbread

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