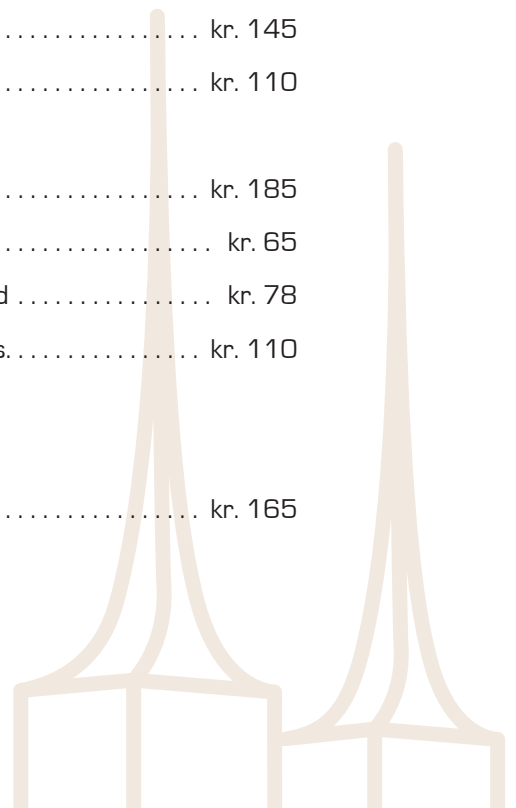


LUNCH DISHES

from 11.00 a.m. to 4.00 p.m.

- 1 Pickled herrings w/ onions & capers on brown bread kr. 74
- 2 Spicy pickled herrings w/ onions & capers on brown bread kr. 74
- 3 Pickled herrings from Christiansø w/ sour cream,
onions & capers on brown bread kr. 74
- 4 "Herring Platter" w/ 3 types of herrings w/ trimmings on brown bread kr. 145
- 5 Fish in batter w/ prawns & asparagus on brown bread kr. 125
- 6 "Fish Delight", fried & steamed fish w/ prawns, asparagus
and dressing on white bread kr. 130
- 7 Prawns w/ mayonnaise & lemon on white bread kr. 125
- 8 Eggs & prawns w/ mayonnaise on brown bread kr. 95
- 9 Salat w/ home smoked salmon, prawns & asparagus,
mild mustard dressing and bread kr. 130
- 10 Lunch steak w/ mushrooms and potatoes of the day kr. 165
- 11 Fillet of pork w/ mushrooms a la crème & bacon on brown bread kr. 125
- 12 Steak tatar w/ egg yolk & dark bread on brown bread kr. 135
- 13 Steak Parisien w/ pickles, capers, onions, cucumber
& egg yolk on fried white bread kr. 135
- 14 Roast beef w/ pickled mayonnaise, deep fried onions
& horseradish on brown bread kr. 72
- 15 Roast beef w/ pickled mayonnaise, gently fried onions
& fried egg on brown bread kr. 72
- 16 Omelet w/ mushrooms a la crème, gratinated w/ parmesan.
Lettuce & white bread kr. 110
- 17 Omelet w/ bacon, fried potatoes & onions. Lettuce & bread kr. 110
- 18 Omelet w/ bacon kr. 145
- 19 Fresh pasta Carbonara kr. 110
- 20 "Upstairs" Lunch platter: Herrings, fish in batter, fillet of pork,
Roast beef & cheese w/ garnish and bread kr. 185
- 21 Mild cheese w/ peppers on white bread kr. 65
- 22 Strong cheese w/ jellied stock, onions & rum on brown bread kr. 78
- 23 Cheese platter w/ 4 different cheeses and preserved walnuts. kr. 110
- BRUNCH KL. 11 A.M. TO 2.00 P.M.
- 24 Brunch incl. coffee & juice kr. 165



EVENING MENU

STARTERS

- Creamy soup of Jerusalem artichokes w/ baked cod and green oil kr. 98
Shrimp cocktail á la Upstairs kr. 98
Smoked ham w/ melon salad & Cumberland sauce kr. 98

MAIN COURSES

- Fish of the day (ask your waiter) kr. 275
Braised lamb shank w/ mashed potatoes & root vegetables kr. 275
Duck breast w/ braised red cabbage, walnuts, pommes rissoles & orange sauce kr. 275

From the grill:

- Fillet of veal w/ Serrano ham, roasted potatoes & gorgonzola sauce kr. 305
Beef tenderloin steak w/ caramelized onions,
potatoes, fresh cucumber salad & gravy kr. 305
Boeuf bearnaise 250 grams w/ seasonal greens & roasted potatoes kr. 305
Pepper steak 250 grams w/ seasonal vegetables & roasted potatoes kr. 305
EXTRA LARGE STEAK (350 GR.) 110.00 KR. EXTRA
OUR STEAKS ARE CUTS OF RIBEYE FROM URUGUAY

DESSERTS

- Tiramisu kr. 92
Piña Colada dessert w/ homemade coconut ice cream kr. 92
4 kinds of cheese w/ marinated apricots & olives kr. 125

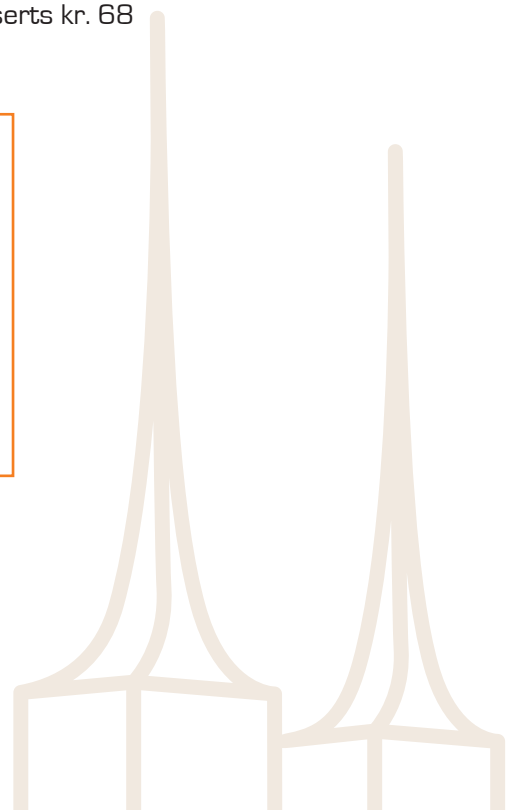
(Children up to 12 years)

Starters kr. 65 - Main Courses kr. 155/165 - Desserts kr. 68

CHILDREN'S MENU (up to 12 years of age) – 85 kr.

- Pasta Carbonara
Spaghetti Bolognese
Make your own burger with fried potatoes
Fish fillet fried in butter w/ fresh vegetables & potatoes

Food made with love



WHITE WINE

	Glass	Bottle
	Louis Eschenauer Chardonnay 85,-	265,-
France - fresh and fruity semi-dry Chardonnay. The scent is filled with acacia flowers, pineapple and tropical fruit. Very full flavor with harmonious lemon notes. A good all round wine for starters, breakfast and light dishes.		
	Inviniti Sauvignon Blanc 95,-	305,-
New Zealand - A fruity white wine, Typical Sauvignon Blanc. The mouth is filled with tropical passion fruits and citrus fruits. The wine has a nice dry freshness and an elegant finish. This wine is also a good companion for seafood and lunch dishes.		
	Cascina Radice Gavi Di Gavi 105,-	380,-
Italy - Harmonious and full-bodied white wine from Piemonte. The scent is soft, elegant and rich in fruit shades. The taste is dry, full and harmonious with a long and lasting finish. All in all, a lovely wine for seafood and light dishes.		
	Poulet Chablis	465,-
France - Fresh and vibrant Chablis with aromas of green apples, lemon peel, spring flowers and characteristic notes of flint and chalk. Balanced in the mouth, easy to drink, perfectly balanced acidity and pleasant freshness. Perfectly suited to fish dishes.		
	Bogle Chardonnay	470,-
USA - This Chardonnay has something for everyone. Made from a mixture of steel tank stored grapes and oak stored grapes. This gives a nice harmonic taste. As a Chardonnay really should be, it is dry, full-bodied and creamy. A great choice for fatty fish, creamy sauces and light meat dishes.		
	Frank Millet Sancerre	505,-
France - A typical Sancerre. Dry with very long and elegant aftertaste. Ideal for fish, vegetables and lunch dishes.		
	Bozen Riesling	485,-
Italy - The color is greenish to light yellow. A fruity scent of peaches and apricots, delicate and floral. The taste is dry, elegant, fresh and lively with a pleasant dryness. The super companion for seafood as well as lunch dishes.		



RED WINE

		Glass	Bottle
	Ortonese Sangiovese Merlot Italy - A good blend of Sangiovese and Merlot, gives a fine and good softness in the wine. The wine is very concentrated and ends with a well-balanced aftertaste. A good wine to suit almost all kinds of dishes.	85,-	265,-
	McPherson Shiraz Australia - Scents of ripe blackberries, plums and a little spice. The wine is between full with a rich and beautiful aftertaste. A good all round wine for almost all dishes as well as a good lunch wine also good for Grill Smoked meat and chacutterie	95,-	345,-
	Luccarelli Primitivo Italy - A very characterful Primitivo. A powerful red wine with a large body. A wealth of fruits tones forth in both fragrance and taste. A good companion for dishes with poultry, pork, lamb and vegetables	105,-	375,-
	Campo Marina Primitivo Di Manduria Italy - This 100% primitivo wine has an intense deep ruby color. Tastes delicious from cherries and dried fruits. The finish is rich and silky. Suitable for dishes with a good sauce or tasty vegetables.		405,-
	Bogle Old Vine Zinfandel USA - A really classic Zinfandel that is both very intense and soft. The wine has been stored for 10 months. An extremely concentrated, full and intense Zinfandel. The aftertaste contains both juice and power. Ultimate wine for steaks.		455,-
	Bogle Pinot Noir USA - A really nice Pinot with great depth. This wine unfolds the Pinot Noir grape to its highest, aided by the cool wind from the coastal area. A perfect companion to poultry, veal, lamb, game and dishes with a fine elegance.		465,-
	Bertoldi Ripasso Italy - Harmonic and silky Ripasso. A very popular wine. Hints of ripe blackberries and cherries, combined with spices and cocoa. A good partner for virtually all dishes with meat and cheese.		475,-
	Domaine Grand Veneur Chateauneuf du Pape Org. France - Elegant and soft with the scent and taste of red fruits, slightly thyme, pepper and herbs. Medium, fresh and complex with aromatic richness and great finish.	545,-	
	Barolo Piazza Its fullness and round taste are rounded off by heat and an exciting well-structured flavor with a long aromatic finish. A super wine that lives up to the best tasting meat dishes.		708,-
	Gamba "Campedel" Amarone Italy - Amarone in the Super League. The scent is intense and persistent with tones of flowers and fruits. Another wine created to enjoy with a good steak, lamb or to enjoy.		805,-

ROSÉ



Doriac

France - Refreshing Rosé. A very sophisticated scent with refreshing red fruit notes and with a decent acidity. Perfect for aperitif, light, hearty breakfast dishes.

Glass

85,-

Bottle

265,-



Riva d'Oro Chiaretto

Italy - Refreshing semi-dry Rosé. A very sophisticated scent with refreshing red fruit notes and with a decent acidity. Perfect for aperitif, light dishes as well as breakfast dishes.

85,-

265,-

BUBBLES



Fortepasso Spumante

Italy - Fresh, fragrant and fruity. Taste: semi-dry and lively, filled with elegant bubbles. Lovely aperitif wine

Glass

85,-

Bottle

265,-



Jean de la Fontaine Champagne L'Éloquente Brut 820,-

France - This "eloquent" Champagne will please everyone. Seductive and fruity Cuvée with a perfect balance of Pinot Meunier and Chardonnay grapes.

DESSERT WINE



Louis Eschenauer, Sauternes 1/2 btl.

95,-

375,-

France - This sweet wine is accompanied by an explosion of aromas of mandarin, apricot juice, orange and with an excellent balance of natural sugar. Perfect for Foie Gras, cheeses and fruit desserts.



Piazza Moscato d'Asti

385,-

Italy - Straw yellow color, with lots of fresh fruit in both scent and taste and a lovely crispy sweetness that has made this type of wine so popular. Super for aperitif or ice cream desserts and fruit.



Fine Tawny Port

95,-

385,-

Portugal - Classic Tawny from the oldest port house of them all with an average of approx. The 6 year storage color is mahogany colored and the scent is characterized by plum, ripe fruit and hazelnuts. Perfect for dessert with chocolate or cheese.



BEVERAGE

BEER

Herslev draft beer small **44,-** large **74,-**

Bottled beer 33 cl. Carlsberg - Tuborg - Non-alcoholic..... **42,-**

LIQUOR

Snaps - Linie Akvavit, Rød Aalborg, O.P. Anderson or Porse **pr. glass 48,-**

Snaps - Whole bottles **825,-**

Gammel Dansk, Jägermeister, 1 enkelt or Fernet Branca **48,-**

WATER

San Pellegrino **54,-**

Regular soda **34,-**

Apple juice, Orange juice or Elderflower..... **44,-**

APERITIFS & DRINKS

Upstairs welcome drink Spumante and Elderflower **88,-**

Long Drinks - Gin Tonic, Rum & Cola, Vodka & Juice or Tequila Sunrise **98,-**



HOT BEVERAGES

Coffee - Tea.....	32, -
Latte - Cappucino or Espresso	42, -
Pitcher Coffee / Tea	75, -
Cake / sweet for the coffee.....	85, -
Bailey	pr. glass 48, -
Blackcurrant rum	48, -
Irish Coffee	88, -

COGNAC

Hennessy Fine de Cognac	95, -
Maxime Triol elegance Grande Champagne.....	105, -
Maxime Triol Grande Champagne XO	135, -
Calvados	85, -

