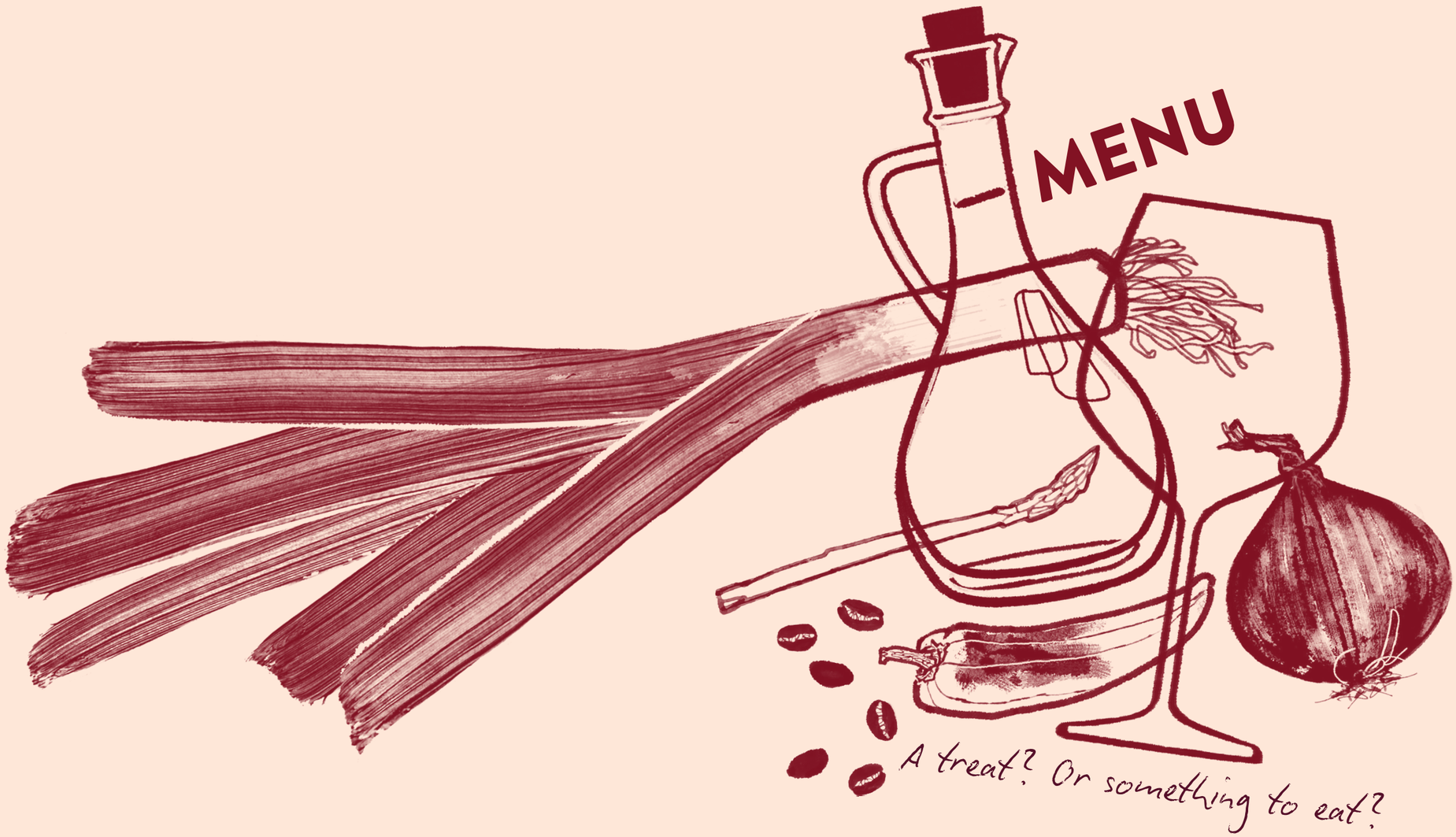

MENU
A treat? Or something to eat?

WHILE YOU ARE WAITING

Spritz

Limoncello Spritz	129	Aperol Spritz	129
Rhubarb Spritz	129	Hugo Spritz	129
Terrazzo Spritz	129	Senza Spritz 0.0%	109

Salty snacks 29

TO EAT

STARTERS

CREMET JORDSKOKKESUPPE*

Stegt kammusling, jordskokker og grøn olie

Creamy Jerusalem artichoke soup with seared scallop, Jerusalem artichokes and green oil

125 DKK

RIMMET LAKS

Agurk, æble, dild og synet fløde

Cured Salmon with cucumber, apple, dill and cultured cream

115 DKK

HÅNDSKÅRET KALVETATAR

Tørret tomat, sort peber mayonnaise, frisk mynte og sprødt rugbrød

Hand-Cut Veal Tartare with dried tomato, black pepper mayonnaise, fresh mint and crispy rye bread

115 DKK

35 DKK — *Warm fresh bread and salted butter*

(Included when ordering a starter)

For the kids!

Op til 12 år – Spørg for børnemenu eller vælg en hovedret i børnestørrelse her fra kortet og få 50%.

Up to 12 years old – Ask for a special children's menu or choose a main course in a smaller size with 50% off.

MAINS

DELICIOUS

TANDOORI MASALA

Tandoori Masala med koriander, varmt brød, creme fraiche og ristede mandler

Tandoori Masala with coriander, warm bread, sour cream and roasted almonds

175 DKK

Add on: Danish welfare chicken **75**

PASTA AL PISTACCHIO

Pasta med pistaciepesto, burrata og Karl Johan-svampe

Pasta with pistachio pesto, burrata and porcini

215 DKK

Add on: Danish welfare chicken **75**

CRISPY FISH & CHIPS

Tartar sauce, ærte kompot og grillet citron

Traditional tartar sauce, pea purée and grilled lemon

195 DKK

STEGT LAKS*

Selleripuré, bagte rodfrugter, grønkål og Beurre Blanc sauce

Pan-Fried Salmon with celeriac purée, roasted root vegetables, kale and Beurre Blanc

235 DKK

CAESAR SALAD

Vælg mellem dansk velfærdskylling, bacon eller koldvands-rejer

Choose between Danish welfare chicken, bacon or cold-water prawns

195 DKK

*BEST DEAL! 325 DKK!

Cremet jordskokkesuppe + Stegt laks
Creamy Jerusalem artichoke soup + Pan-Fried Salmon

FREYGAARD

WIENER SCHNITZEL AF KVIE

Serveret med ærter, pommes sautées, smørsauce og "dreng"

Tender Schnitzel of heifer from Freygaard served with peas, pommes sautées, butter sauce, lemon with anchovies and capers

259 DKK

SASHI BURGER

SASHI-oksekød, marinerede løg, fermenteret grønt og dressing. Serveret med pommes frites og chili mayonnaise

SASHI beef-patty, marinated onion, fermented greens and dressing. Served with fries and chili mayonnaise

Kylling eller vegetar i stedet for oksekød? Bare sig til!
Chicken or vegetarian patty instead of beef?
Just say the word!

195 DKK

Add on: Cheese, onion rings, bacon and jalapeños **15/each**

VELHÆNGT RIBEYE AF OKSE FRA FREYGAARD

Aged beef ribeye from Freygaard

300 g / 359 DKK

STEAK AF KALVEFILET

Steak of Veal Striploin

200 g / 275 DKK

Add on:
Choose between bearnaise, pepper and red wine sauce
35/each

Served with
Sæsonens bedste grøntsager serveret med dagens kartoffel eller pommes frites. Lille salat i stedet for kartoffel? - Bare sig til!

The best vegetables of the season served with today's potato or fries. Side salad instead of fries? - Just say the word!

Desserts

CITRONTÆRTE

Brændt marengs og vaniljeis

Classic Lemon Tart with burnt meringue and vanilla ice cream

POCHERET PÆRE

Saltkaramel, kandiseret nødder og vanilje is

Poached Pear with salted caramel, candied nuts and vanilla ice cream

95 DKK

TO DRINK

ALKOHOLFRI / NON-ALCOHOLIC / LOW ABV

Soda and Juice 25/50 cl	42/75
Lemonade (Lemon or Raspberry) / Iced Tea	42/75
DAGMAR Passion and White tea, Raspberry and Orange Blossom, Yuzu and Lemon	59
Scandic Water 0,8 l (Still or Sparkling)	38

WINE MENU

Mousserende & Rosé / Bubbly & Rosé

Hola! Mediterráneo - Sparkling wine, Spain	109/445
Frugtig Rosé / Fruity Rosé - Poste Restante, Spain	95/455
Frisk Rosé / Fresh Rosé - Coteaux D'Aix En Provence Le rose By Font Roche, France	99/475
Copenhagen Sparkling Lysegrøn or Lyseblå - Non-Alcoholic	99/475

Hvidvin / White wine

Frisk Verdejo / Fresh Verdejo - Poste Restante, Spain	99/435
Fyldig Chardonnay / Full-bodied Chardonnay - Nicolas Potel VDF, France	109/525
Læskende Riesling / Refreshing Riesling - Weingut Robert Weil, Germany	109/525
Frugtig Grüner Veltliner/ Fruity Grüner Veltliner – Weingut Bründlmayer, Austria	119/575
Aromatisk Sancerre / Aromatic Sancerre - Patrice Moreux, Sauvignon Blanc, France.	129/695
Mineralsk Chablis / Mineral Chablis - Domaine de Vauroux, Chardonnay, France	139/745

Rødvin / Red wine

Solmoden Tempranillo / Sun-ripened Tempranillo - Poste Restante, Spain	99/435
Smagsrig Pinot noir / Tasty Pinot noir - Nicolas Potel VDF, France, France	109/515
Frisk Barbera / Fresh Barbera - Marchesi di Barolo, Italy	119/545
Frugtig Ripasso / Fruity Ripasso - Buglioni, Italy	129/595
Elegant Bourgogne / Elegant Bourgogne - Château de Melin, Pinot noir, France	129/625
Klassisk Brunello / Classic Brunello - La Magia – Sangiovese, Italy	149/745

ØL / BEER / CIDER

Fadøl / Draught beer

Royal Organic Pilsner 30/50 cl	55/75
Royal Organic Classic 30/50 cl	55/75
Royal Blanche 30/50 cl	55/75
Albani Mosaic IPA 30/50 cl	55/75
Bryggerens Hane 40 cl	82

Flaskeøl / Bottled beer

Schiøtz Mørk Mumme 33 cl	68
Anarkist Bloody Weizen 33 cl	68
Anarkist New England 33 cl	68
Æblecider NB bryghus	68
Anarkist Hazy IPA 0,5% 33 cl	68
Heineken 0,0% 33 cl	68

Interested in more beer experiences? Ask for our local Beer Card

ALLERGIER / ALLERGIES?
Spørg personalet til råds
Please let the staff know if you have any allergies

30-60% økologi

Pssst! Did you know that our food and drinks are as much as 60% organic?