



TERRACE MENU

From 12 pm to 8 pm

SMALLER DISHES

Caesar salad with crispy croutons and roasted Rokkedahl chicken | 195

A daily selection of charcuterie with sourdough bread | 155

Admiral salmon with pickled onion, chive emulsion, salad and crispy potatoes | 210

LARGER DISHES

Meunier fried plaice with potato compote with parsley and lemon, sauce on browned butter and capers | 355

Ribeye steak with new onion, onion confit and sauce bearnaise | 365

Bistro burger with beef, Gammelknas cheese, salad and french fries | 250

SNACKS

Green olives in aromatic olive oil | 45

Roasted and salted Marcona almonds | 45

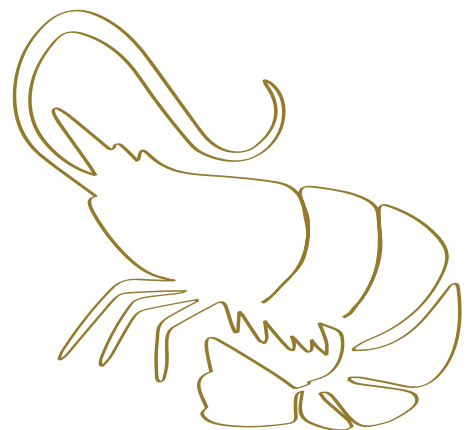
Vesterhavs cheese crackers with cepe mayonnaise | 55

Crispy duck croquettes with french mustard emulsion | 65

Gold caviar 30 g with toasted brioche, shallots and 48% creme fraiche | 650

Gillardeau oysters with lemon, red onion in red wine vinegar (3 pieces) | 150

French fries with dip | 55





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ALL CANNED BEERS | 60

- Iskold Classic 5.6%
- Ice Cold Pilsner 4.5%
- Golden Iris Hoppy Blonde 4.5%
- Hop Shop IPA 4.9%
- Blanche de Mikkeller 5.0%
- Hallo Ich Bin Raspberry Berliner 3.7%
- Drink'in the sun 0.3%

MAKE YOUR OWN 4-PACK OF BEER TO STAY OR TO GO | 190

WINE

- WHITE Sauvignon Blanc | 80 / 360
 - WHITE Riesling | 100 / 450
 - WHITE Chardonnay | 110 / 495
 - ROSÉ Southern France | 80 / 360
 - ROSÉ Pinot Noir | 110 / 495
 - FUNKY WINE - ask the waiter
 - RED Pinot Noir | 110 / 495
- Buy bottles to go and save 100 per bottle

DRINKS

- Aperol Spritz | 130
- Gin & Tonic | 115

NON-ALCOHOLIC

- Juice | 35
- Sodas | 25
- Water | 25

