

à la carte - lunch



Lunch 11am - 4pm

Lunch platter

Warm homemade fried herring with mustard and sautéed onions

Butter-fried fish fillet with remoulade and lemon.

Pork loin with fried onions and homemade pickled cucumber.

Cheese

Bread and butter. Kr. 115,-

Luxury lunch platter

Warm homemade fried herring with mustard and sautéed onions.

Butter-fried fish fillet with remoulade and lemon.

Pork loin with fried onions and homemade pickled cucumber.

Warm liverpaté with bacon.

Tartlet with a creamy chicken and asparagus filling.

Cheese

Bread and butter. Kr. 125,-

Individual dishes:

'Shooting star', a butter-fried fish fillet and a steamed fish fillet served on toasted bread with shrimps, caviar and asparagus.

Kr. 75,-

Homemade chicken salad with pineapple, crispy bacon and bread. Kr. 62,-

Large minced beef steak served with a raw egg yolk, horseradish, beetroot, capers, onion and pickles. Kr. 115,-

Camembert fried, served with homemade jam and toasted bread. Kr. 56,-

Cheese platter with accompaniments. Kr. 72,-

Coffee and cakes:

Cakes:

Homemade layer cake (traditional Danish birthday cake) Kr. 37,-

Apple pie with whipped cream Kr. 37,-

Homemade Danish kringle. Kr. 37,-

½ bread bun with butter (order in advance) Kr. 12,-

Fruit tart with a tasty almond marzipan edge, served with sour cream. (order in advance) Kr. 42,-

3 Danish apple donuts served with sugar and jam. (order in advance) Kr. 28,-



Coffee:

Fresh coffee Kr. 22,-

Coffee made with warm milk Kr. 25,-

Hot chocolate with whipped cream Kr. 25,-

Tea, choose from the large assortment box Kr. 22,-

Irish coffee (whisky) with whipped cream Kr. 54,-

French coffee (cointreau) with whipped cream Kr. 54,-

During the christmas season:

Classic homemade mulled wine Kr. 32,-

White mulled wine with liquorice and apples Kr. 36,-

Locher Christmas punch (served cold) Kr. 36,-

