



SNACKS

NUTS & CRISPS ◆ 35,-

Salted smoked almonds · root vegetable crisps

GREEN OLIVES ◆ 35,-

with stone & turned in lemon oil

PORK CRACKLINGS ◆ 35,-

Smokey mayo

ONION RINGS ◆ 45,-

8 pcs. · smokey vegan mayo

CHILI CHEESE TOPS ◆ 45,-

5 pcs. · chili mayo

CHICKEN TENDERS ◆ 55,-

3 pcs. breaded chicken tenders · aioli

SNACK BASKET ◆ 65,-

1 pc. breaded chicken tenders · 2 pcs. chili cheese tops · 3 pcs. onion rings · aioli

SALAD

CAESAR SALAD WITH CHICKEN ◆ 170,-

Lettuce · cherry tomatoes · parmesan · caesar dressing · bread croutons · bacon

SALAD WITH HANDPEELED COLDWATER PRAWNS & HOTSMOKED SALMON ◆ 175,-

Salad · sun-dried tomato · cherry tomatoes · smoked almonds · pickled red onions · shellfish dressing

FALAFEL SALAD ◆ 165,-

Salad · cranberries · broccoli · pickled red onions · sun-dried tomato · syrup-mustard dressing · peanuts

ADDITIONAL ◆

STEAK, TENDERLOIN 80,-
GROUND BEEF, PRAWNS, CHICKEN . . . 30,-
CHEESE, BACON, CHILI SAUCE 10,-

DIP ◆ 18,-

Aioli · salad mayo · BBQ · chili mayo · avocado cream · remoulade · salsa · pesto · ketchup · smokey vegan mayo

SAUCE ◆ 35,-

Truffle sauce · whiskey sauce · béarnaise sauce

FRIES WITH AIOLI ◆ 45,-

Dinner card are offered after 16.00

STARTERS

NACHOS & CHICKEN ◆ 135,-

Tortilla chips · cheese · chicken · salsa · avocado cream · sour cream · jalapeños

IBERICO & BURRATA ◆ 155,-

Crisp salad · smokey mayo · slices of Iberian ham · pickled red onions · reduced balsamic vinegar · burrata

VEAL TARTARE ◆ 155,-

Stirred raw veal tartare · capers · gherkins · mustard · pickled red onions · cognac · herb salad

HOTSMOKED SALMON ◆ 155,-

Crispy salad · pickled hot smoked salmon · lightly pickled red onions · red dressing · lemon coulis · smoked almonds

PRAWNS & ROE ◆ 145,-

Handpeeled coldwater prawns · salad · roe · cherry tomatoes · red dressing

MAIN COURSE

ALL DISHES ARE SERVED WITH SEASONAL VEGETABLES & PETIT POTATOES

GRAMBOGÅRD

BEEF TENDERLOIN ◆ 339,-

App. 200g medium-roasted Danish welfare beef of high quality · whiskey sauce

Wine recommendation;
"Love always wins" ◆ 85,-/375,-

OVENBAKED SALMON ◆ 289,-

App. 200g. salmon caramelized with lemon coulis · cream sauce on fresh herbs

Wine recommendation;
"Domaine Bersan, Chablis" ◆ 95,-/450,-

NEW YORK STRIP ◆ 339,-

App. 300g. fillet of grain-fed South American beef with fat edge fried medium · béarnaise sauce

Wine recommendation;
"Castellinaldo" ◆ 85,-/395,-

PLUMA DE CERDO BLANCO -SPANISH WHITE PIG ◆ 299,-

App. 225g. meat · truffle sauce · the meat is fried pink and has strong fat marbling

Wine recommendation;
"Francesca" Riserva ◆ 105,-/475,-

DESSERT

RASPBERRY SORBET ◆ 70,-

Berry coulis · nut crunch · vanilla pickled fruit

CARAMEL BANANA ICE CREAM ◆ 85,-

Chocolate pieces · nut crunch · salted caramel cream

FRENCH CHOCOLATE CAKE ◆ 95,-

Baked base and mousse on top · berry coulis · nut crunch · raspberry sorbet · vanilla pickled fruit

ROULADE WITH RASPBERRIES ◆ 95,-

Chocolate pieces · cream · nut crunch · berry coulis · raspberry sorbet · vanilla pickled fruit

3 DISHES FOR 435,-
YOU ARE FREE TO CHOOSE A STARTER, MAIN COURSE AND DESSERT HOWEVER, WITHOUT CHANGES IN THE DISHES
(FOR COMPANIES OF MORE THAN 7 PEOPLE, THE WHOLE MENU MUST BE THE SAME)

A GOOD START FOR 105,-

Start with a drink/cocktail or sparkling bubbles + one of our snacks

BURGER & RIBS

with aioli & fries turned in herbs & sea salt

POSTEN BURGER ◆ 169,-

Grilled ground beef · cheese · bacon · burger dressing · salad · tomato · lightly pickled red onions · fresh cucumber

BBQ BURGER ◆ 175,-

Grilled ground beef · BBQ · onion rings · cheese · bacon · lettuce · coleslaw

With fresh welfare beef from Grambogård

CRISPY CHICKEN BURGER ◆ 169,-

Breaded chicken · aioli · salad · tomato · lightly pickled red onions · fresh cucumber

VEGAN BURGER ◆ 175,-

Fried mushroom steak · BBQ · smokey vegan mayo · lettuce · tomato · lightly pickled red onions · fresh cucumber
(Served with BBQ sauce and fries)

GRILLED BARBEQUE RIBS ◆ 190,- / 249,-

App. 500g. ◆ 190,- / App. 750 g. ◆ 249,-
Coleslaw · BBQ sauce

PASTA

PASTA WITH CHICKEN ◆ 170,-

Cream · cherry tomatoes · herbs · pesto · pine nuts · garlic · parmesan

PASTA WITH BACON ◆ 165,-

Cream · mushrooms · herbs · onion · pine nuts · sun-dried tomatoes · parmesan · garlic

PASTA WITH SPINACH & MUSHROOMS ◆ 165,-

Cream alternative · pine nuts · mushrooms · sun-dried tomatoes · spinach · onion

CHILDREN'S DISHES

Free Tuesday-Thursday 0-12 years (1 dish per paying adult)

FISH FILLET ◆ 85,-

Ketchup · cucumber · fries

CHICKEN ON SPEAR ◆ 85,-

Ketchup · cucumber · fries



LACTOSE-FREE



GLUTEN-FREE BUT PREPARED WITH GLUTEN-CONTAINING PRODUCTS



FOR OTHER ALLERGENS, CONTACT THE STAFF



DRAFTBEER

CARLSBERG PILSNER

Aroma of pine, straw, hazelnut. 4,6%
Small ♦ 60,- / Large ♦ 70,-

TUBORG CLASSIC

Aroma of grain and tones of
caramel. 4,6%
Small ♦ 65,- / Large ♦ 75,-

KRONENBOURG ROSÉ

Fruity & refreshing wheat beer. 4,5%
Small ♦ 68,- / Large ♦ 80,-

KRONENBOURG BLANC

Aroma of citrus and sweet fruitiness. 5%
Small ♦ 68,- / Large ♦ 80,-

GRIMBERGEN DOUBLE AMBRÉE

Aroma of fruits, caramel, spicy. 6,5%
Small ♦ 75,- / Large ♦ 85,-

GRIMBERGEN BELGIAN PALE ALE

Aroma of tropical fruit, citrus. 5,5%
Small ♦ 75,- / Large ♦ 85,-

BROOKLYN STONEWALL INN IPA

Light hops, citrus, pineapple and
mango. 4,6%
Small ♦ 75,- / Large ♦ 85,-

SOMERSBY APPLE

Aroma of sun-ripened apples. 4,5%
Small ♦ 65,- / Large ♦ 75,-

BOTTLES

Redbull ♦ 45,-
Mineral water ♦ 35,-
NON-ALCOHOLIC, 0,5%
Kronenbourg Blanc ♦ 50,-
Carlsberg Nordic ♦ 50,-

SOFT DRINKS

Coca Cola · Coca Cola Zero · Sprite
Zero · Fanta · Lemon · Sparkling
water · Sparkling water with lemon ·
Apple juice ☹ · Orange juice ☹

Small ♦ 50,- / Large ♦ 60,-

Jug of tap water ♦ 30,-

Juice & Ice Tea from
Rebæl 25cl ♦ 50,-☹

White tea-peach · Rhubarb-vanilla ·
Elderflower-mint

Smoothie 25cl ♦ 50,-☹

Mango & Orange · Strawberry,
banana, guava · Pineapple, Banana,
Coconut

WINE CARD SPARKLING

FRANCE

DOMAINE DU PETIT CÔTEAU, "VOUVRAY BRUT" ☹

Nice and fresh with distinct notes
of green apples and citrus. Perfect
for spring and summer. 100%
Chenin Blanc

Glass ♦ 78,- / Bottle ♦ 375,-

ITALY

LA VIGNA LISA, PROSECCO ROSÉ

Notes of strawberry and raspberry
with a slightly dry finish and fine
bubbles. 100% Glera

Glass ♦ 75,- / Bottle ♦ 355,-

SPERONE, BRACHETTO D'ACQUI

Smells lovely of red berries and a
touch of rosé. Beautiful red cherry
color in the glass. 100% Brachetto

Glass ♦ 75,- / Bottle ♦ 355,-

CHAMPAGNE

FRANCE

PASCAL DOQUET, "HORIZON", BLANC DE BLANCS ☹

A champagne with a depth and
structure rarely seen. Notes of
citrus, toast and nuts. Fresh and
stylish with a creamy finish. 100%
Chardonnay.

Bottle ♦ 750,-

PASCAL DOQUET, "ANTHOCYANES" REMIER CRU ROS ☹

A rosé champagne with notes of
cherry complemented by fine red
berries with a slightly spicy and
sweet finish. 67% Pinot noir, 33%
Chardonnay

Bottle ♦ 750,-

ROSÉ

FRANCE

DOMAINE DE LA DOURBIE, "OSCAR ROSÉ" ☹

Notes of strawberry, raspberry and
peach. Pleasant, dry finish. 50%
Cinsault, 50% Syrah

Glass ♦ 78,- / Bottle ♦ 325,-

WHITEWINE

FRANCE

DOMAINE DE LA DOURBIE, "OSCAR BLANC" ☹

Notes of apples, pears and citrus.
Fresh and dry. 100% Terret Blanc

Glass ♦ 78,- / Bottle ♦ 325,-

DOMAINE DU NOZAY, "SANCERRE" ☹

Notes of citrus and elderflower.
Fresh, with slight dryness at the
end. 100% Sauvignon Blanc

Glass ♦ 95,- / Bottle ♦ 450,-

DOMAINE BERSAN, "CHABLIS" ☹

Good, fruity and mineral Chablis
from Burgundy. 100% Chardonnay

Glass ♦ 95,- / Bottle ♦ 450,-

DOMAINE RÉMY GRESSER, "DUTTENBERG RIESLING" ☹

Fruity and dry, with good richness
and complexity. 100% Riesling

Bottle ♦ 395,-

DUPLESSIS "MONTMAINS", CHABLIS PREMIER CRU ☹

A wine with lots of fat and fullness.
Round and soft in taste with light
barrel ageing. 100% Chardonnay

Bottle ♦ 625,-

SPAIN

GREEN & SOCIAL VERDEJO ☹

Notes of apple, pear, pineapple
and lots of freshness. The
aftertaste is slightly spicy notes
with a good minerality. 100%
verdejo

Glass ♦ 78,- / Bottle ♦ 325,-

GERMANY

PETERSHOF SAAR, RIESLING "FEINHERB"

It smells of peach, white rose
petals and citrus without being
overpowering. The taste is
fresh with good acidity and light
sweetness.

Glass ♦ 85,- / Bottle ♦ 375,-

REDWINE

FRANCE

DOMAINE DE LA DOURBIE, "OSCAR ROUGE" ☹

Notes of dark berries. Light dryness
and powerful finish. 50% Carignan
20% Cinsault, 20% Syrah, 10%
Grenache

Glass ♦ 78,- / Bottle ♦ 325,-

DOMAINE DE LA DOURBIE, "LOVE ALWAYS WIN" ☹

Notes of dark berries and spices.
Long aftertaste. 50% Cinsault,
25% Grenache, 20% Syrah, 5%
Mourvedre

Glass ♦ 85,- / Bottle ♦ 375,-

DOMAINE BERSAN, "CÔTES D'AUXERRE ROUGE" ☹

Light and fruity, with notes of
strawberry and raspberry. 100%
Pinot Noir

Glass ♦ 95,- / Bottle ♦ 425,-

CHÂTEAU GIGOGNAN, CHATEAUNEUF DU PAPE "CLOS DU ROI" ☹

A wine with lots of fruit and a
strong aftertaste. 60% Grenache,
30% Syrah, 10% Mourvèdre

Bottle ♦ 650,-

CHÂTEAU GIGOGNAN, CHATEAUNEUF DU PAPE, "CARDINALICE"

A wine from the famous area
with lots of dark berries, tobacco,
leather, forest floor. Good power
and dryness. 80% Grenache, 20%
Syrah

Bottle ♦ 935,-

DOMAINE BERSAN, "IRANCY" BOURGOGNE

A dark Pinot Noir with good power,
fruit and acidity. The classic dark
cherries are prominent. The
balance in this wine is in a special
class.

100% Pinot noir

Bottle ♦ 445,-

ITALY

FATTORIA LAVACCHIO, "CEDRO" CHIANTI RUFINA D.O.C.G. ☹

Notes of dark fruits. Powerful and
spicy with a dry aftertaste. 90%
Sangiovese, 5% Canaiolo 5%
Ciliegiolo

Glass ♦ 78,- / Bottle ♦ 345,-

MARCHISIO, "FRANCESCA" ROERO D.O.C.G RISERVA ☹

Aroma of dried fruits, vanilla and
green pepper. Powerful with a long
aftertaste. 100% Nebbiolo

Glass ♦ 105,- / Bottle ♦ 475,-

MARCHISIO, "CASTELLINALDO" BARBERA D'ALBA D.O.C ☹

Lightly perfumed by ripe raspberry
and blackcurrant. The aftertaste is
spiced with licorice and tobacco.
100% Barbera

Glass ♦ 85,- / Bottle ♦ 395,-

MONTI BUSSIA BAROLO 2014

The aroma is with blueberries
and dark cherries. The taste is
deliciously fresh and elegant with
light tannins at the end. 100%
Nebbiolo

Bottle ♦ 995,-

FATTORIA LAVACCHIO, "FONTEGALLI" ROSSO I.G.T. TOSCANA ☹

A super Tuscan with lots of
blackberries and blueberries. Light
vanilla from barrel aging, with a
long and persistent aftertaste. 60%
Merlot, 40% Syrah

Bottle ♦ 565,-

MARCHISIO, "MUNGALAT" LANGHE NEBBIOLO D.O.C ☹

Lots of fruit, flowers and spices.
Long aftertaste where the red
berries and spices are most
prominent. 100% Nebbiolo

Bottle ♦ 345,-

FATTORIA LAVACCHIO, "PURO" RISERVA - SOLFITÉ FREE CHIANTI RISERVA D.O.C.G. ☹

The first thing you get in this wine
is amarané cherries in both aroma
and taste. It is very soft and round in
the mouth, with a final dry finish with
vanilla. 100% Sangiovese

Bottle ♦ 395,-

FATTORIA LAVACCHIO, "LUDIE" CHIANTI RUFINA D.O.C.G. CRU ☹

Dark, ruby red color, dark cherries,
chocolate, tobacco and spices.

Finishes with good acidity. A
wine that should be drunk with a
little age - and this one has that.
Very few bottles produced. 100%
Sangiovese

Bottle ♦ 845,-

SPAIN

TERRA REMOTA, "CAMINO" ☹

A wine from northern Spain with
notes of cherry, raspberry and a
bit of vanilla from barrel ageing.
36% Syrah, 32% Grenache,
27% Cabernet Sauvignon, 4%
Tempranillo

Glass ♦ 85,- / Bottle ♦ 395,-

TERRA REMOTA, "URSTED" ☹

One of the great wines. Dark, ripe
berries, truffle and slightly smoky
notes in this northern Spanish
gem. 65% Grenache, 35% Syrah.

Bottle ♦ 1695,-

PETER SISSECK "PSI", CASTILLA Y LEON

Ripe, red fruits and berries.
Tasty with a freshness that gives
the wine a pleasant edge. 95%
Tempranillo, 5% Grenache

Bottle ♦ 850,-

NON-ALCOHOLIC

In Posten, there must be
something for every taste!

That is why we aim to have a
wide selection of alcohol-free
options.

We offer exciting cocktails,
delicious wines, cold bottled beer
and bubbly bubbles.

The sediment can occur more frequently in organic wines because the winemaker has intentionally chosen to skip filtering during production. Filtering not only removes the small remnants of grape skins that end up as sediment, but it also reduces the wine's flavors, colors, and texture.

Therefore, many quality-focused winemakers choose to avoid filtering, which increases the chances of sediment. Thus, wines with sediment are often actually a sign of quality and are a normal part of the wine's aging process.

We therefore recommend that the wine be poured carefully. Our colleagues were chosen for their smiling demeanor rather than their knowledge of wine, but if you have any questions, we would be happy to try to find the answer.

