

SNACKS

NUTS & CRISPS ♦ 35,-

Salted and smoked almonds · root vegetable crisps

GREEN OLIVES ♦ 35,-

with stone and 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 pcs. breaded chicken tenders · 2 pcs. chili cheese tops · 3 pcs. onion rings · aioli

SALAD

CAESAR SALAD & CHICKEN ♦ 170,-

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

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

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

SALAD WITH FALAFEL ♦ 165,-

Lettuce · cranberries · broccoli · pickled red onions · sun-dried tomatoes · syrup-mustard dressing · peanuts

ADDITIONAL

FRIES WITH AIOLI45,-
 STEAK, TENDERLOIN.....140,-
 GROUND BEEF, PRAWNS, CHICKEN.....30,-
 CHEESE, BACON.....10,-
 DIP.....12,-
 Aioli · salad mayo · BBQ · chili mayo · avocado cream · remoulade · salsa · pesto · ketchup · smokey vegan mayo

SAUCE35,-

Sauce bordelaise · whisky sauce · sauce bearnaise · herb sauce

MENU

NACHOS & CHICKEN ♦ 135,-

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

OPEN FACED SANDWICH WITH DRY AGED HAM FROM IBERICO ♦ 179,-

Grilled bread turned in butter · lettuce · smokey mayo · pickled red onions · balsamic vinegar · burrata · smoked almonds

FISH & FRIES ♦ 165,-

Breaded and deepfried cod · tatar sauce · lemon · fries

OPEN FACED SANDWICH WITH SALMON ♦ 169,-

Grilled bread · lettuce · pulled hotsmoked salmon · salmon mousse · pickled red onions · chives · lemon · smoked almonds · shellfish dressing

DANISH ORGANIC BEEF TENDERLOIN ♦ 339,-

App. 200 g. medium-roasted welfare beef of high quality · whisky sauce · with seasonal vegetables & potatoes

OVENBAKED SALMON ♦ 289,-

App. 200 g. salmon, caramelized with lemon coulis · herb sauce · with seasonal vegetables & potatoes

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

App. 225 g. strong marbeling and pink-roasted · sauce bordelaise · with seasonal vegetables & potatoes

NEW YORK STRIP ♦ 339,-

App. 300 g. medium-roasted grain-fed fillet of South American beef with edge of fat · sauce bearnaise · with seasonal vegetables & potatoes

THE LIGHT DISHES

DRY AGED HAM FROM IBERICO ♦ 155,-

Lettuce · smokey mayo · slices of iberico ham · pickled red onions · balsamic vinegar · burrata · smoked almonds

HOTSMOKED SALMON ♦ 155,-

Lettuce · pulled hotsmoked salmon · pickled red onions · shellfish dressing · lemon coulis · smoked almonds

TATARE OF BEEF ♦ 155,-

Stirred raw beef tatare · capers · herbs · gherkins · mustard · onions · cognac

COLDWATER PRAWNS & ROE ♦ 145,-

Handpeeled prawns · lettuce · roe · cherry tomato · shellfish dressing

DESSERT

RASPBERRY SORBET ♦ 70,-

Berry coulis · nut crunch · vanilla pickled fruit

FRENCH CHOCOLATE CAKE ♦ 95,-

Chocolate mousse · berry coulis · nut crunch · raspberry sorbet · pickled fruit

CARAMEL BANANA ICE CREAM ♦ 85,-

Chocolate pieces · nut crunch · salted caramel cream

FRAGILITÉ CAKE WITH RASPBERRY ♦ 95,-

Chocolate pieces · whipped cream · nut crunch · berry coulis · pickled fruit

BURGER

FRESH WELFARE BEEF FROM HIMMERLAND

POSTEN BURGER ♦ 169,-

Grilled ground beef · cheese · bacon · burger dressing · salad · tomato · pickled red onions · aioli · fries

BBQ BURGER ♦ 175,-

Grilled ground beef · BBQ · onion rings · cheese · bacon · salad · coleslaw · aioli · fries

CRISPY CHICKEN BURGER ♦ 169,-

Breaded chicken · aioli · salad · tomato · lightly pickled red onions · aioli · fries

VEGAN BURGER ♦ 175,-

Fried mushroom steak · BBQ · smokey vegan mayo · salad · tomato · pickled red onions · bbq sauce · fries

SPARERIBS

GRILLED BARBEQUE RIBS

1 row. ♦ 169,- / 2 rows ♦ 219,-
 Coleslaw · BBQ sauce · aioli · fries

PASTA

PASTA WITH CHICKEN ♦ 170,-

Cream · cherry tomatoes · herbs · pesto · pine nuts · garlic · parmesan
Wine recommendation;
 "Riesling Feinherb" ♦ 85,-/375,-

PASTA WITH BACON ♦ 165,-

Cream · mushrooms · onion · pine nuts · sun-dried tomatoes · parmesan · garlic
Wine recommendation;
 "Bersan, Chablis" ♦ 95,-/450,-

PASTA WITH SPINACH & MUSHROOMS ♦ 165,-

Cream alternative · pine nuts · mushrooms · sun-dried tomatoes · spinach · onions
Wine recommendation;
 "Dourbie,"Oscar Rosé" ♦ 78,-/325,-

CHILDREN'S MENU

BREADED FILLET OF PLAICE ♦ 85,-

Ketchup · cucumber · fries

CHICKEN ON SPEAR ♦ 85,-

Ketchup · cucumber · fries



LACTOSE FREE



GLUTEN FREE BUT PREPARED WITH GLUTEN-CONTAINING PRODUCTS

FOR OTHER ALLERGENS, PLEASE CONTACT THE



VEGAN

3 COURSES FOR 435,-

3-COURSE MEAL WITH 2 GLASSES OF WINE & OPTIONAL COFFEE 599,-

YOU ARE FREE TO CHOOSE A STARTER, MAIN COURSE AND DESSERT, BUT WITHOUT CHANGES TO THE DISHES (FOR PARTIES OF MORE THAN 7 PEOPLE, THE ENTIRE MENU MUST BE THE SAME)
OUR OFFER IS VALID ALL DAY

STARTERS

DRY AGED HAM FROM IBERICO

Lettuce · smokey mayo · slices of iberico ham · pickled red onions
· balsamic vinegar · burrata · smoked almonds. *Wine recommendation;* "Cotes d'Auxerre Rouge" ♦ 95,-/425,-

HOTSMOKED SALMON

Lettuce · pulled hotsmoked salmon · pickled red onions · shellfish dressing · lemon coulis · smoked almonds. *Wine recommendation;* "Oscar rose" ♦ 78,-/325,-

TATARE OF BEEF

Stirred raw beef tataré · capers · herbs · gherkins · mustard · onions · cognac. *Wine recommendation;* "Cotes d'Auxerre Rouge" ♦ 95,-/425,-

COLDWATER PRAWNS & ROE


Handpeeled prawns · lettuce · roe · cherry tomato · shellfish dressing
Wine recommendation; "Feinherb" ♦ 85,-/375,-

MAIN


DANISH ORGANIC BEEF TENDERLOIN

App. 200 g. medium-roasted welfare beef of high quality · whisky sauce · with seasonal vegetables & potatoes. *Wine recommendation;* "Castellinaldo" ♦ 85,-/395,-

OVENBAKED SALMON

App. 200 g. salmon, caramelized with lemon coulis · herb sauce · with seasonal vegetables & potatoes. *Wine recommendation;* "Chablis"  ♦ 95,-/450,-

PLUMA DE CERDO BLANCO, SPANISH WHITE PIG

App. 225 g. strong marbeling and pink-roasted · sauce bordelaise · with seasonal vegetables & potatoes. *Wine recommendation;* "Cedro"  ♦ 78,-/345,-

NEW YORK STRIP

App. 300 g. medium-roasted grain-fed fillet of South American beef with edge of fat · sauce bear-naise · with seasonal vegetables & potatoes. *Wine recommendation;* "Love Always wins" ♦ 85,-/375,-

DESSERT

RASPBERRY SORBET

Berry coulis · nut crunch · pickled fruit

FRENCH CHOCOLATE CAKE

Chocolate mousse · berry coulis · nut crunch · raspberry sorbet · pickled fruit

CARAMEL BANANA ICE CREAM

Chocolate pieces · nut crunch · salted caramel cream

FRAGILITÉ CAKE WITH RASPBERRY

Chocolate pieces · whipped cream · nut crunch · berry coulis · pickled fruit

LUNCHMENU

09.00 - 16.00

PAN-FRIED PLAICE FILLET ♦ 160,-

2 pcs. butter-fried plaice fillets · rye bread · remoulade · lemon · salad

LUNCH STEAK ♦ 249,-

App. 300 g. fillet of grain-fed South American beef with fat edge fried, medium roasted · fries · whiskey sauce

PARISIAN STEAK ♦ 165,-

Grilled ground beef from Himmerland · grilled bread turned in butter · beetroot · horseradish · capers · onion · raw egg yolk · pickles

OPEN FACED SANDWICH "STJERNESKUD" ♦ 210,-

1 pcs. butter-fried plaice fillet · handpeeled coldwater prawns · hot-smoked salmon · roe · shellfish dressing · cherry tomato · lemon · salad mayo · grilled bread

MUSHROOM OMELETTE WITH CREAM ♦ 169,-

Grilled bread · mushrooms · bacon · onion · chives · parmesan · beetroot

TARTARE OF BEEF MEAT ♦ 189,-

Stirred raw beef tartare · capers · gherkins · mustard · pickled red onions · cognac · herb salad · fries · aioli

ALL YOU CAN EAT PANCAKES, OFFER ♦ 49,-

American pancakes · butter · syrup

WARM LIVER PÂTÉ & ROLL ♦ 45,- SERVED TIL 11.00

1 pcs. sourdough roll · Wium liver pâté · cucumber

BRUNCH

AD LIBITUM IS SERVED FOR 1.5 HOURS UNTIL 14.00

CONTACT FOR REFILL ♦ 169,- (Price per person, min. 2 people)

Omelette with cheese & spinach · bacon · brunch sausage · sliced cheese · chicken salad in pie crust · Wium liver pâté · yogurt with muesli · fruit · croissant · strawberry jam from Rynkeby · sourdough roll · butter · rye bread · nutella · hot smoked salmon mousse (109,- per. child under 12.)

AD LIBITUM BEVERAGE

The offer is valid for 1.5 hours per person +89,-
Drip coffee, organic chaplon tea & organic apple & orange juice from Rynkeby.

AD LIBITUM BEVERAGE DELUX

The offer is valid for 1.5 hours per person +135,-
Drip coffee, organic chaplon tea & organic apple & orange juice from Rynkeby, ad libitum.
Sparkling wine, ad libitum.

Choose one of the following
Smoothie, Caffè latte, Cappuccino, Hot cocoa or an Espresso

DRAFT BEER

CARLSBERG PILSNER

Pine & hazelnut. 4,6%
Small ♦ 60,- / Large ♦ 70,-

TUBORG CLASSIC

Wheat & caramel. 4,6%
Small ♦ 65,- / Large ♦ 75,-

KRONENBOURG ROSÉ

Berry & refreshing. 4,5%
Small ♦ 68,- / Large ♦ 80,-

KRONENBOURG BLANC

Citrus & sweet. 5%
Small ♦ 68,- / Large ♦ 80,-

GRIMBERGEN

DOUBLE AMBRÉE

Caramel, spiced. 6,5%
Small ♦ 75,- / Large ♦ 85,-

BROOKLYN

PULP ART HAZY IPA

Citrus, mango 6%
Small ♦ 75,- / Large ♦ 85,-

BROOKLYN

STONEWALL INN IPA

Hops, citrus, pineapple 4,6%
Small ♦ 75,- / Large ♦ 85,-

SOMERSBY APPLE

Sun-ripened apples. 4,5%
Small ♦ 65,- / Large ♦ 75,-

BOTTLE

Redbull ♦ 45,-

Springwater ♦ 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,-

CRAFT, LEMONADES

33CL ♦ 50,- ☞

Elderflower · Rhubarb · Lemon ·
Passion · Blackcurrant

SMOOTHIES 25CL ♦ 50,- ☞

Mango & Orange ·
Strawberries & Blackcurrant

Jug of tap water ♦ 30,-

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 rose. 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 ♦ 795,-

PASCAL DOQUET,

"ANTHOCYANES" REMIER CRU ROSÉ ☞

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 ♦ 795,-

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,-

WHITE WINE

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. 100% Riesling
Glass ♦ 85,- / Bottle ♦ 375,-

RED WINE

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% Mourvèdre
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, CHÂTEAUNEUF DU PAPE "CLOS DU ROI" ☞

A wine with lots of fruit and a strong aftertaste. 60% Grenache, 30% Syrah, 10% Mourvèdre
Bottle ♦ 695,-

CHÂTEAU GIGOGNAN, CHÂTEAUNEUF 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, "CASTELLI- NALDO" 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,-

Sediment can occur more frequently in organic wines because the winemaker has consciously chosen to skip the filtration process during production. Filtration not only removes the small remains of grape skins that end up as sediment but also reduces the wine's flavor compounds, colorants, and texture. Therefore, many quality-seeking winemakers opt out of filtration, which increases the chances of sediment. Thus, wines with sediment are often actually a sign of quality and are a completely normal part of the wine's aging process. Therefore, we recommend that the wine be poured gently.

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 - SOLFITE 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 ♦ 475,-

FATTORIA LAVACCHIO, "LUDIÈ" 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,-

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,-