

A LA CARTE

MONDAY - SATURDAY 17.30-20.00 PM

Starters

Locally harvested mussels.....	98,-
<i>Prepared with bacon, herbs, Pastis and cream</i>	
Caesar salad with chicken, West Sea cheese, homemade dressing and croutons.....	98,-
Creamy lobster soup flavored with cognac.....	105,-
Grilled lobster tails with chili, garlic and ginger.....	105,-
<i>Served with Aioli and bread</i>	

Main courses

Locally harvested mussels.....	189,-
<i>Prepared with bacon, herbs, Pastis and cream. Served with french fries and aioli</i>	
Spicy Dhal (Vegetarian).....	215,-
<i>Served with bread</i>	
Chunks of marinated beef tenderloin.....	235,-
<i>Served with cold béarnaise cream, french fries and salad</i>	
North Sea Steak.....	249,-
<i>Beef striploin steak (Sous vide) with french fries, vegetable of the day and whiskey sauce</i>	
Fish of the day.....	275,-
<i>Ask the waiter</i>	
Pan-fried plaice.....	275,-
<i>Served with lemon potatoes, browned butter and steamed vegetables</i>	

Dessert

Banoffee pie: delicious dessert pie with salted caramel, dark chocolate and sweet bananas.....	89,-
Rhubarb dessert.....	89,-
Icecocktail.....	92,-
<i>Selection of different ice creams, served with chocolate sauce, berries and whipped cream</i>	
Red porridge with ice cream.....	92,-
Children's ice cream.....	65,-
<i>Children under 12</i>	

