

A LA CARTE

MONDAY - SATURDAY 17.30-20.00 PM

Starters

Locally harvested mussels.....	95,-
<i>Prepared with bacon, herbs, Pastis and cream</i>	
Duck rilletten.....	99,-
<i>Seasoned with onion, capers, mustard and apple. - served with bread</i>	
Burrata (vegetarian dish).....	99,-
<i>Served with a piquant tomato salad, served with bread</i>	

Main courses

Locally harvested mussels.....	189,-
<i>Prepared with bacon, herbs, Pastis and cream. Served with french fries and aioli</i>	
Vegetarian rosotto.....	242,-
<i>With mushrooms, white wine and green Gouda</i>	
Pan-fried plaice.....	269,-
<i>Served with lemon potatoes, browned butter and steamed vegetables</i>	
Wild boar.....	275,-
<i>Served with pommes rösti, baked root vegetables and sc. demi-glace</i>	
Skin-fried hake.....	278,-
<i>Served with a variety of cabbage, pickled fennel, potatoes and green oil</i>	
Ribeye.....	298,-
<i>Served with pommes rösti, roasted mushrooms and green pepper sauce</i>	

Dessert

Porched pear.....	92,-
<i>Served with vanilla ice cream and chocolate sauce</i>	
Pancake.....	92,-
<i>With brown nut butter, flavored with cognac and lemon - with ice cream</i>	
Brownie.....	92,-
<i>Served with white chocolate and lemon mousse</i>	
Children's ice cream.....	59,-
<i>Children under 12</i>	

