

A HEREFORD BEEFSTOUW

FORRETTER

STARTERS



1. Røget laks..... 115,- / €16
Smoked Salmon.

2. Variation af snegle 105,- / €15
Escargots in 3 Variations:

3. Scampi fritti 115,- / €16
Deep-fried Scampi.

4. Rejecocktail 95,- / €14
Prawn Cocktail.

5. Grønlandsk
stenbiderrogn..... 155,- / €22
Greenlandic Lumpfish roe.

Sæson

6. Karrysuppe 88,- / €12
Curry Soup.

7. Limemarinerede
kammuslinger..... 115,- / €16
Scallops Marinated in Lime.

8. Moskuscarpaccio ..130,- / €19
Carpaccio of Musk Ox.

9. Beefstouw tatar130,- / €19
House tartare of hand-cut beef.

APERITIF

Crémant Brut
Lille flaske til
2 glas.....98,-/€14

MØRBRAD

FILLET STEAK

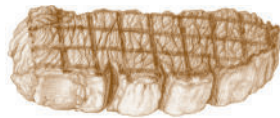


10A ca. 180 g.....295,- / €42

10B ca. 250 g.....385,- / €55

FILET

SIRLOIN STEAK



12A ca. 250 g 295,- / €42

12B ca. 400 g 390,- / €56

T-BONE



13A ca. 500 g.....395,- / €56

TRANCHERES VED BORDET

CARVED AT YOUR TABLE

Ca. 30 minutters tilberedningstid.
Please allow approx. 30 minutes.



CÔTE DE BOEUF

RIBEYE ON THE BONE



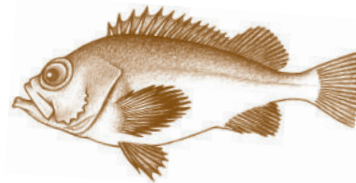
27Aca. 750 g690,- / €99

Skåret af oksehøjreb af Prime Irish Hereford. (Til 2 pers.) Hertil valg af kartoffel og peber/krydderurte-vinaigrette.

Prime Irish Hereford. (For 2 people). With your choice of potato and a pepper/herb vinaigrette.

GRILLET RØDFISK

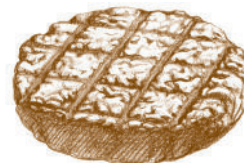
GRILLED REDFISH



15A. Grillet grønlandsk
rødfisk.....270,- / €39

HAKKEBØF

GROUND STEAK



14A ca. 200 g165,- / €24

DESSERTER & OST

DESSERTS & CHEESE

20. Ostetallerken95,- / €14
Cheese plate.

21. A Hereford
Special.....98,- / €14

Vaniljeis, rommarinerede rosiner, ingefær, flødeskum, kaffedrys og Caloric Punch. / Vanilla ice cream, raisins in rum, ginger, whipped cream, powder coffee, Caloric liqueur.

22. Lune

pandekager98,- / €14

I orangesauce. Med vaniljeis.

Warm pancakes in orange sauce. Served with vanilla ice cream.

23. Vaniljeis88,- / €13

Med varm chokoladesauce.

Vanilla ice cream with hot chocolate sauce.

24. Æble- eller
rabarberkage75,- / €11

Efter sæson.

Apple- or rhubarb cake (Acc. to season).

25. Lun kransekage ... 48,- / €7

Med blød nougat.

Warm almond cake with soft nougat.

KAFFE



Americano, Espresso ... 35,- / €5

Dobbelt Espresso 43,- / €6

Cappuccino, Latte..... 43,- / €6

Macchiato 39,- / €5

Te / Tea 35,- / €5

Irish Coffee..... 85,- / €12

2 cl Whiskey.

Grønlandsk kaffe 177,- / €25

Greenlandic Coffee

2 cl Whiskey, 2 cl Kahlua, 1 cl Grand Marnier.

TILKØB TIL BØFFEN

EXTRA WITH YOUR STEAK
Priserne er eksklusive bøf.
The prices do not include a steak.



Surf & Turf..... 138,- / €18

En halv hummerhale.
Half a Lobster Tail.

Bearnaisesauce..... 36,- / €5

Pebersauce..... 36,- / €5
Sauce Bearnaise or pepper sauce.

EXTRAS

KALVEFILET

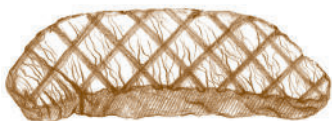
VEAL SIRLOIN STEAK



11Aca. 200 g230,- / €33

TYKSTEGSFILET

RUMP STEAK



17A ca. 200 g205,- / €29

GRILLSPYD

GRILLED SKEWER



16A ... ca. 150 g 155,- / €22

RENSDYR MIGNON

REINDEER MIGNON

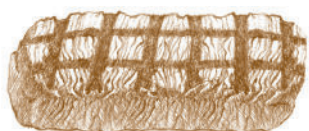
19A... ca. 225 g.....295,- / €42

Greenlandic Reindeer Mignon.

Sæson

FILET AF MOSKUS

MUSK OX LOIN



24A ca. 225 g 390,- / €56

Greenlandic Musk Ox Loin.

Sæson

RENSDYR / MOSKUSBØF

REINDEER / MUSK OX STEAK

25A.....ca. 200 g 180,- / €26

Spred og saftig krydret hakkebøf.

Juicy ground steak. With fried mushrooms.

SALATBAR

MIX YOUR OWN SALAD



Med hovedret.....88,- / €13
With a Main Course.

Som hovedret..... 180,- / €26
As a Main Course.

I prisen på alle hovedretter
indgår pommes frites eller
bagt kartoffel og kryddersmør.

*The prices of all main courses are
inclusive of French fries or a baked
potato and seasoned butter.*