

A HEREFORD BEEFSTOUW

FORRETTER

STARTERS



1. Røget laks..... 118,- / €17
Smoked Salmon.

2. Variation af snegle 110,- / €16
Escargots in 3 Variations:

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

4. Rejecocktail 98,- / €14
Prawn Cocktail.

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

Sæson

6. Karrysuppe 88,- / €13
Curry Soup.

7. Limemarinerede
kammuslinger..... 118,- / €17
Scallops Marinated in Lime.

8. Moskuscarpaccio ..138,- / €20
Carpaccio of Musk Ox.

9. Beefstouw tatar138,- / €20
House tartare of hand-cut beef.

APERITIF

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

MØRBRAD

FILLET STEAK



10A ca. 180 g.....325,- / €46

10B ca. 250 g.....425,- / €61

FILET

SIRLOIN STEAK



12A ca. 250 g 315,- / €45

12B ca. 400 g 415,- / €59

T-BONE



13A ca. 500 g.....425,- / €61

GRILLSPYD

GRILLED SKEWER



16A ... ca. 150 g 165,- / €24

RENSDYR MIGNON

REINDEER MIGNON

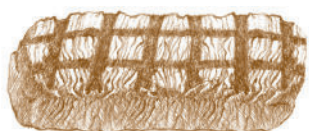
19A... ca. 225 g.....325,- / €46

Greenlandic Reindeer Mignon.

Sæson

FILET AF MOSKUS

MUSK OX LOIN



24A ca. 225 g.....425,-/ €61

Greenlandic Musk Ox Loin.

Sæson

RENSDYR / MOSKUSBØF

REINDEER / MUSK OX STEAK

25A.....ca. 200 g 190,- / €27

Spred og saftig krydret hakkebøf.
Juicy ground steak. With fried mushrooms.

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 g725,- / €104

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.

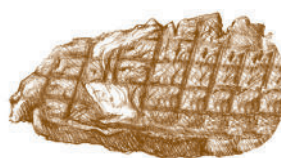
LAMMEFILET PÅ BEN

RACK OF LAMB



30Aca. 300 g315,- / €45

RIBEYE



18A ca. 250 g325,- / €46

18B ca. 350 g410,- / €59

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.

SALATBAR

MIX YOUR OWN SALAD

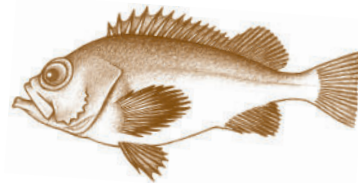


Med hovedret.....88,- / €13
With a Main Course.

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

GRILLET RØDFISK

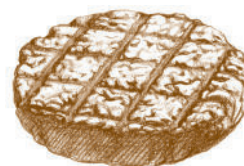
GRILLED REDFISH



15A. Grillet grønlandsk
rødfisk.....295,- / €42

HAKKEBØF

GROUND STEAK



14A ca. 200 g 175,- / €25

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
pandekager 108,- / €15
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
rabarberkage78,- / €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



Stempelkaffe..... 40,- / €6

Espresso.....35,- / €5

Cappuccino, Latte..... 40,- / €6

Macchiato 40,- / €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

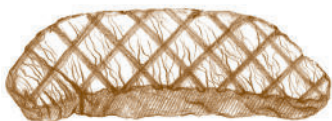
VEAL SIRLOIN STEAK



11Aca. 200 g250,- / €36

TYKSTEGSFILET

RUMP STEAK



17Aca. 200 g225,- / €32