

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.
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

TRANCHERES VED BORDET

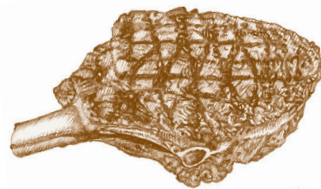
CARVED AT YOUR TABLE

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



CÔTE DE BOEUF

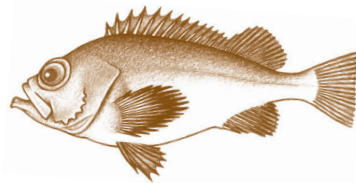
RIBEYE ON THE BONE



- 27A ca. 750 g 725,- / €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.

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.

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.

KALVEFILET

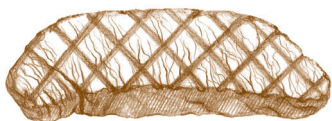
VEAL SIRLOIN STEAK



- 11Aca. 200 g250,- / €36

TYKSTEGSFILET

RUMP STEAK



- 17A ca. 200 g225,- / €32

GRILLSPYD

GRILLED SKEWER



- 16A ... ca. 150 g 165,- / €24

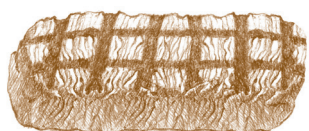
RENSDYR MIGNON

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

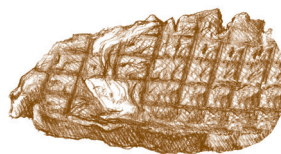
LAMMEFILET PÅ BEN

RACK OF LAMB



- 30A ca. 300 g 315,- / €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.

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.

Alle priser er inkl. betjening. / All prices include service.