

A HEREFORD BEEFSTOUW

FORRETTER

STARTERS



1. Røget laks 125 / €18
Smoked Salmon.
2. Variation af snegle.. 115 / €16
Escargots in 3 Variations:
3. Scampi fritti 120 / €17
Deep-fried Scampi.
4. Rejecocktail 105 / €15
Prawn Cocktail.
5. Grønlandsk stenbiderrogn..... 165 / €24
Greenlandic Lumpfish roe.
6. Karrysuppe..... 125 / €18
Curry Soup.
7. Limemarinerede kammuslinger 145 / €21
Scallops Marinated in Lime.
8. Moskuscarpaccio... 145 / €21
Carpaccio of Musk Ox.
9. Beefstouw tatar 145 / €21
House tartare of hand-cut beef.

APERITIF

Monopole Blue Top ...235 / €34
Champagne 20 cl

MØRBRAD

FILLET STEAK



- 10A..... ca. 180 g 325 / €46
10B..... ca. 250 g 425 / €61

FILET

SIRLOIN STEAK



- 12A..... ca. 250 g 335 / €48
12B..... ca. 350 g 415 / €59

T-BONE



- 13A..... ca. 500 g 425 / €61

GRILLSPYD

GRILLED SKEWER



- 16A..... ca. 150 g 165 / €24

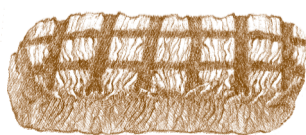
RENSDYR MIGNON

REINDEER MIGNON

- 19A..... ca. 225 g 345 / €49
Greenlandic Reindeer Mignon. **Sæson**

FILET AF MOSKUS

MUSK OX LOIN



- 24A ca. 225 g 435 / €62
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.

CÔTE DE BOEUF

TRANCHERES VED BORDET

RIBEYE ON THE BONE
CARVED AT YOUR TABLE

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



- 27A ca. 750 g 745 / €106

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



- 30A... ca. 300 g 330 / €47

RIBEYE



- 18A..... ca. 250 g 375 / €54
18B..... ca. 350 g 475 / €68

I prisen på alle hovedretter indgår pommes frites eller bagt kartoffel og krydder-smør.

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

SALATBAR

MIX YOUR OWN SALAD

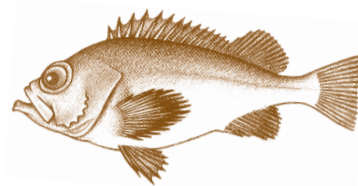


- Med hovedret 94 / €13
With a Main Course.

- Som hovedret..... 185 / €26
As a Main Course.

GRILLET RØDFISK

GRILLED REDFISH



- 15A. Grillet grønlandsk rødfisk..... 325 / €46

HAKKEBØF

GROUND STEAK



- 14A..... ca. 200 g 175 / €25

DESSERTER & OST

DESSERTS & CHEESE

20. Ostetallerken 95 / €14
Cheese plate.
21. Hereford Special ... 105 / €15
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. Vaniljeis 88 / €13
Med varm chokoladesauce.
Vanilla ice cream with hot chocolate sauce.
24. Æble- eller rabarberkage..... 78 / €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 145 / €21
En halv hummerhale.
Half a Lobster Tail.

- Bearnaisesauce 37 / €5

- Pebersauce 37 / €5
Sauce Bearnaise or pepper sauce.

KALVEFILET

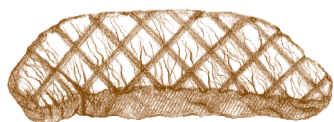
VEAL SIRLOIN STEAK



- 11A ca. 200 g 250 / €36

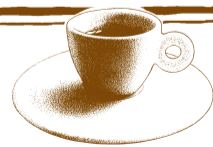
TYKSTEGSFILET

RUMP STEAK



- 17A.....ca. 200 g 225 / €32

KAFFE



- Stempelkaffe 45 / €6
Espresso..... 35 / €5
Cappuccino, Latte 40 / €6
Macchiato, Cortado 40 / €5
Te / Tea 40 / €5
Irish Coffee 85 / €12
2 cl Whiskey.
Grønlandsk kaffe 177 / €25
Greenlandic Coffee