

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

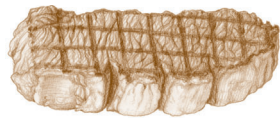
FILLET STEAK



- 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



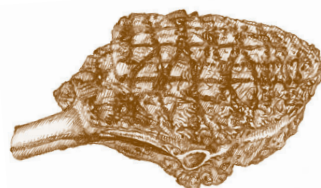
- 13A..... ca. 500 g 425 / €61

CÔTE DE BOEUF

TRANCHERES VED BORDET

RIBEYE ON THE BONE
CARVED AT YOUR TABLE

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



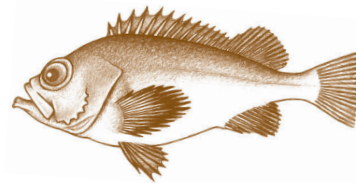
- 27A ca. 750 g 745 / €106

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.*

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



EXTRAS

- Surf & Turf..... 145 / €21
*En halv hummerhale.
Half a Lobster Tail.*
- Bearnaisesauce 37 / €5
Pebersauce 37 / €5
Sauce Bearnaise or pepper sauce.

KALVEFILET

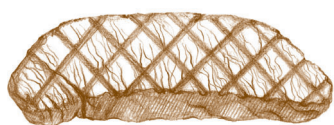
VEAL SIRLOIN STEAK



- 11A ca. 200 g 250 / €36

TYKSTEGSFILET

RUMP STEAK



- 17A..... ca. 200 g 225 / €32

GRILLSPYD

GRILLED SKEWER



- 16A..... ca. 150 g 165 / €24

RENSDYR

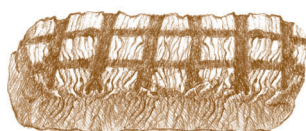
REINDEER

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

Sæson

MOSKUS

MUSK OX



- 24A ca. 225 g 435 / €62
Greenlandic Musk Ox.

Sæson

RENSDYR / MOSKUSBØF

REINDEER / MUSK OX STEAK

- 25A..... ca. 200 g 190 / €27
*Sprød og saftig krydret hakkebøf.
Juicy ground steak. With fried mushrooms.*

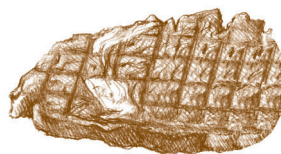
LAMMEFILET PÅ BEN

RACK OF LAMB



- 30A... ca. 300 g 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.

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
2 cl Whiskey, 2 cl Kahlua, 1 cl Cointreau*

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