

# Lunch menu

## Herring

<b>3 kinds of herring</b> <i>with onions, capers, curry mayonnaise and rye bread</i>	105,-
<b>Marinated herring</b> <i>with curry mayonnaise and rye bread</i>	77,-
<b>Fried herring</b> <i>with soft fried onions and rye bread</i>	77,-
<b>Christian Ø pigens herring</b> <i>with egg yolk, lard and rye bread</i>	79,-

## Open sandwiches

<b>Fish plate.</b> <i>2 types of fish and shellfish. Served with white bread</i>	119,-
<b>Fillet of plaice</b> <i>with shrimps, mayonnaise and rye bread</i>	91,-
<b>Fillet of plaice</b> <i>with remoulade and rye bread</i>	79,-
<b>Shellfish salad</b> <i>with toast</i>	87,-
<b>Smoked eel</b> <i>with warm scrambled egg and rye bread</i>	146,-
<b>Shrimps</b> <i>with mayonnaise and toast</i>	93,-
<b>Egg and shrimps</b> <i>with mayonnaise and rye bread</i>	82,-
<b>"Kartoffelmad"</b> <i>potatoes, roasted onions and mayonnaise</i>	76,-
<b>Smoked salmon</b> <i>with asparagus and white bread</i>	84,-
<b>"Danish Bøf"</b> <i>(minced beef) with soft fried onions, rye bread and beetroot</i>	112,-
<b>Roast beef</b> <i>with soft fried onions, fried egg and rye bread</i>	86,-
<b>Roast beef</b> <i>with remoulade, roasted onions, horseradish and rye bread</i>	76,-
<b>Pork tenderloin.</b> <i>Choose between soft fried onions and pickled cucumbers or mushroom à la crème</i>	93,-
<b>Warm liver of veal</b> <i>with bacon, mushrooms and rye bread</i>	92,-
<b>Homemade chicken salad.</b> <i>Chicken, asparagus and mushrooms in mayonnaise with toast</i>	87,-
<b>Tatar</b> <i>with raw onions, capers, horseradish and egg yolk</i>	115,-
<b>Liver paste</b> <i>with bacon, mushrooms and rye bread</i>	76,-
<b>Pork roast</b> <i>with homemade red cabbage and rye bread</i>	82,-
<b>"Rullepølse"</b> <i>(rolled sausage of pork) with soup jelly, raw onions and white bread</i>	73,-
<b>"Dyrlægens Natmad"</b> <i>(sausage of veal) with soup jelly, raw onions and rye bread</i>	81,-
<b>"Håndmadder"</b> <i>3 open sandwiches – chef's choice</i>	1 piece 38,- / 3 pieces 105,-

## The classics

<b>Fried Plaice</b> with white potatoes and parsley sauce	187,-
<b>Parisian hamburger beef</b> with capers, raw onions, beetroot, horseradish and egg yolk	149,-
<b>" Falling star"</b> . Fried plaice, shrimps, smoked salmon and dressing on toast	149,-
<b>Fried Salmon</b> with spinach in cream and white potatoes	163,-
<b>Two patty shells</b> with chicken- and asparagus sauce	89,-
<b>Fried bacon</b> with white potatoes and parsley sauce	149,-
<b>Biksemad (hash)</b> with fried egg and rye bread	142,-
<b>Raadhuus casserole.</b> Tender of ox beef in paprika sauce. Served with either mashed potatoes or rice	155,-
<b>Lunch steak.</b> Ox fillet with white potatoes, soft fried onions and pickled cucumbers	167,-
<b>Wiener schnitzel</b> Schnitzel of veal served with pommes sauté, butter sauce, peas and pickled cucumbers	189,-
<b>Bacon- omelette</b> with tomato mustard and rye bread	139,-

## Lunch platter (min. 2 persons)

Christians ø pigens herring, fillet of plaice with remoulade  
Pork tenderloin with mushroom a la crème  
Pork roast with homemade red cabbage  
Cheese  
Bread & butter

per person 185,-

## Deluxe platter (min. 2 persons)

2 kinds of herring, served with capers, red onion and curry mayonnaise  
Smoked salmon, shrimps with mayonnaise  
Fillet of plaice with remoulade, smoked eel with scrambled egg  
A small English beef  
Old cheese or deep fried camembert  
Bread and butter

per person 279,-

## Cheese & Desserts

<b>Raadhuus pancakes.</b> 2 pancakes with Grand Marnier crème	76,-
<b>Pancakes.</b> 2 pancakes with vanilla ice cream and strawberry jam	72,-
<b>Banana split.</b> With vanilla ice cream, whipped crème and chocolate sauce	76,-
<b>Ice-cream and sorbet</b>	72,-
<b>Vanilla ice-cream.</b> Served with whipped cream and chocolate sauce	72,-
<b>Chocolatecake.</b> Served with vanilla ice cream and fruitcoulis	72,-
<b>Deep fried camembert</b> with blackcurrant jam and toast	72,-
<b>Ordinary cheese</b> with Bell pepper and white bread	51,-
<b>Old cheese</b> on rye bread with lard, soup jelly and rum	72,-
<b>Almond stick.</b> Homemade and dipped in chocolate	30,-
<b>Lemon mousse</b>	72,-