

Evening menu

Starters

Asparagus soup served with meatballs and bread	81,-
Fish plate 2 kinds of fish and shellfish. Served with white bread	119,-
The classic shrimp cocktail with bread and butter	97,-
3 kinds of herring with onions, capers, curry mayonnaise & rye bread	105,-
Shellfish salad with toast	87,-
Smoked salmon with asparagus and toast	89,-
Two patty shells with chicken- and asparagus sauce	89,-
Cured salmon with white bread	87,-

Christmas menu

Starter: Cured salmon and shellfish salad

Maincourse: Fillet of beef with pommes rissoles, broccoli and redwine sauce

Or

Breast of duck served with celery purée, grapes, walnuts, green beans and honey/-orange sauce

Dessert: Deep fried camembert

Or

Ris a la mande with cherry sauce

2 courses 270,-

3 courses 310,-

Small Christmas platter (min. 2 persons)

3 kinds of herring, served with capers, red onion and curry mayonnaise

Fillet of plaice with remoulade, shellfish salad, cured salmon

Patty shell with chicken and asparagus sauce, pork sausage with green cabbage

Pork roast with homemade red cabbage,

Ris a la mande with cherry sauce

Bread and butter

Per person 310,-

Deluxe Christmas platter (min.2 persons)

3 kinds of herring, served with capers, red onion and curry mayonnaise

Fillet of plaice with remoulade, shellfish salad, cured salmon

smoked eel with scrambled egg

Patty shell with chicken and asparagus sauce, pork sausage with green cabbage

Pork roast with homemade red cabbage

Duck roast with homemade red cabbage

Ris a la mande with cherry sauce

Bread and butter

Per person 370,-

The classics

Fried bacon

Served with white potatoes and parsley sauce

149,-

Biksemad (hash)

Served with fried egg and rye bread

142,-

Parisian hamburger beef

Served with capers, raw onions, beetroot, horseradish and egg yolk

149,-

" Falling star"

Fried plaice, shrimps, smoked salmon and dressing on toast

149,-

Main courses

English beef

Served with white potatoes and pickled cucumbers

205,-

Fillet of veal

Served with mushroom sauce, potato of the day and vegetables

205,-

Raadhuus casserole

Tender of beef in paprika sauce. Served with rice or mashed potatoes

155,-

Wienerschnitzel

Schnitzel of veal served with pommes sauté, peas, butter sauce and pickled cucumbers

189,-

Breast of duck

Served with celery purée, grapes, walnuts, green beans and honey/-orange sauce

205,-

Cheese & Desserts

Ris a la mande *with cherry sauce*

72,-

Raadhuus pancakes. *2 pancakes with Grand Marnier crème*

76,-

Pancakes. *2 pancakes with vanilla ice cream and strawberry jam*

72,-

Banana split. *Served with vanilla ice cream, whipped cream and chocolate sauce*

76,-

Ice-cream and sorbet

72,-

Vanilla ice-cream. *Served with whipped cream and chocolate sauce*

72,-

Chocolate cake. *Served with vanilla ice cream and fruit coulis*

72,-

Deep fried camembert *with blackcurrant jam and toast*

72,-

Ordinary cheese *with Bell pepper and white bread*

51,-

Old cheese *on rye bread with lard, soup jelly and rum*

72,-

Almond stick. *Homemade and dipped in chocolate*

30,-