

Evening menu Christmas

Starters

Asparagus soup <i>served with meatballs and bread</i>	81,-
Fish plate <i>2 kinds of fish and shellfish. Served bread</i>	119,-
The classic shrimp cocktail <i>with bread and butter</i>	97,-
3 kinds of herring <i>with onions, capers, curry mayonnaise & rye bread</i>	105,-
Shellfish salad <i>with bread</i>	87,-
Smoked salmon <i>with asparagus and bread</i>	89,-
One patty shell <i>with chicken- and asparagus sauce</i>	63,-
Cured salmon <i>with bread</i>	93,-

Main courses

Fillet of veal <i>with mushroom sauce, potato of the day and vegetables</i>	205,-
English beef <i>with white potatoes and pickled cucumbers</i>	205,-
Breast of duck <i>with celery pure, green beans, grapes, walnuts and honey/orange sauce</i>	205,-
Raadhuus casserole <i>Tender beef in paprika sauce, sausages, bacon and mushrooms</i>	163,-
<i>Served with rice, mashed potatoes or french fries</i>	
Fried bacon <i>with white potatoes, beetroot and parsley sauce</i>	167,-
Liver of veal <i>with white potatoes, mushroom-/onion sauce and pickled cucumbers</i>	149,-
Biksemad (hash) <i>Served with fried egg, beetroot and rye bread</i>	149,-
Wienerschnitzel <i>Schnitzel of veal with pommes sauté, peas, butter sauce and pickled cucumbers</i>	189,-
Parisian hamburger beef <i>with capers, raw onions, beetroot, horseradish and egg yolk</i>	149,-
" Falling star"	
<i>Fried plaice, shrimps, smoked salmon and dressing on toast</i>	149,-
Two patty shells <i>With chicken- and asparagus sauce</i>	93,-

Christmas menu:

Starter:

Cured salmon and shellfish salad with bread

Main courses:

Choose between:

Fillet of beef with broccoli, potatoes and red wine sauce

Breast of duck with celery pure, green beans, grapes, walnuts and honey/orange sauce

Desserts:

Choose between:

Ris a la mande

Deep fried camembert

2 courses 270,-

3 courses 310,-

Min 2 persons

Served with rye bread and butter

Small Christmas platter

2 kinds of herring, fillet of plaice with remoulade

Patty shell with chicken and asparagus

Pork roast with red cabbage

Ris a la mande with cherry sauce

Pr. person 195,-

Medium Christmas platter

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

Pr. person 310,-

Deluxe Christmas platter

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

Fillet of plaice with remoulade, shellfish salad, cured salmon and smoked eel with scrambled egg

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

Pork roast with homemade red cabbage

Roast of duck with homemade red cabbage

Ris a la mande with cherry sauce

Pr. person 370,-