

Evening menu

Starters

Asparagus soup <i>with meatballs and bread</i>		81,-
Fish plate <i>3 kinds of fish. Served with 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>		119,-
Homemade chicken salad		87,-
<i>Chicken, asparagus and mushrooms in mayonnaise with toast</i>		
Shellfish salad <i>with toast</i>		87,-
Smoked salmon <i>with asparagus and bread</i>	89,-	
Gravad salmon <i>with dill dressing and bread</i>		89,-
One patty shell <i>with chicken- and asparagus sauce</i>		63,-
Two patty shells <i>with chicken- and asparagus sauce</i>		93,-

The classics

Raadhuus casserole <i>Tender beef in paprika sauce, sausages, bacon and mushrooms</i>		171,-
<i>Served with rice, mashed potatoes or french fries</i>		
Fried bacon <i>with white potatoes, beetroot and parsley sauce</i>		171,-
Liver of veal <i>with white potatoes, mushroom-/onion sauce and and beetroot</i>		171,-
Biksemad (hash) <i>Served with fried egg and rye bread</i>		169,-
Wienerschnitzel		196,-
<i>Schnitzel of veal served with pommes sauté, peas, butter sauce and pickled cucumbers</i>		
Parisian hamburger beef		169,-
<i>Served with capers, raw onions, beetroot, horseradish and egg yolk</i>		
" Falling star"		169,-
<i>Fried plaice, shrimps, smoked salmon and dressing on toast</i>		

Main courses

Fried Plaice <i>with white potatoes and parsley sauce</i>	196,-
Raadhuus beef <i>Bacon wrapped minced beef with french fries and béarnaise sauce</i>	185,-
English beef <i>with white potatoes and pickled cucumbers</i>	228,-
Bouef Béarnaise <i>with vegetables, french fries and béarnaise sauce</i>	228,-
Fillet of veal <i>with mushroom sauce, potato of the day and vegetables</i>	228,-
Hony baked salmon <i>with creamed spinach and white potatoes</i>	171,-
Vegetarian dish	
159,-	

Deluxe platter

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

per person 295,-