

LUNCH MENU (daily from 12 noon to 4.30 p.m.)

Mediterranean Brunch (served from 11.30 a.m. to 3 p.m.)

Greek yoghurt with syrup, scrambled eggs with brunch sausage, country ham rolled with lettuce, bruschetta with mozzarella and baked tomato, pancakes with forest-berry compote, chef's cheese and fruit. **DKK 98**

We offer 1 glass of juice and coffee/tea ad libitum as part of the brunch **DKK 45**

Vegetarian Brunch (served from 11.30 a.m. to 3 p.m.)

Greek yoghurt with syrup, scrambled eggs, shrimp cocktail, bruschetta with mozzarella and baked tomato, pancakes with forest-berry compote, chef's cheese and fruit **DKK 98**

We offer 1 glass of juice and coffee/tea ad libitum as part of the brunch **DKK 45**

Large lunch "Shooting Star" (fresh-caught plaice speciality)

1 steamed and 1 fried fillet of plaice with egg, caviar, asparagus and prawns **DKK 140**
Served with toast

Fried fillet of plaice (freshly-caught) with home-made rémoulade

Served with salad and lemon,, bread and butter **DKK 98**

Extra: crisp potato wedges **DKK 35**

Caesar salad with chicken, roman lettuce, parmesan, home made bread and butter **DKK 89**

Toasted foccacia with smoked salmon, scrambled eggs, crisp lettuce tossed in tomato vinagrette **DKK 89**

Chicken salad with curry and apples, crisp lettuce, toasted bread **DKK 85**

Toasted foccacia with country ham, cheese, salad with rocket pesto **DKK 85**

Toasted foccacia with tomato, mozzarella and salad with rocket pesto **DKK 80**

Chef's four small delicacies

Tomato/chilli herring with red onion compote – Chicken salad with country- hambacon

Small steak with mushrooms a la creme - Cheese with orange compote and flatbread **DKK 170**

Served with bread and butter

Lunch steak with balsamic glazed onions, potato and mushroom a la creme **DKK 145**

Lunch Hamburger

Home-made beef hamburger with coleslaw, potato wedges **DKK 125**

Three kinds of cheese with orange compote and flatbread **DKK 79**

Vanilla ice cream covered with hot espresso **DKK 55**

Pancake with ice cream and orange syrups **DKK 70**

Warm apple crumbles with vanilla ice cream **DKK 65**

Coffee/tea ad libitum with chef's cake **DKK 69**

The prices include VAT and service. Please note that if you pay with a foreign credit card, a fee will be charged.

EVENING MENU (daily from 5.00 p.m.)

Theatre menu

Langoustine bisque served with lobster-flan and Jerusalem artichokes salad *DKK 95*

Rosemary roasted beef
Served with marinated mushrooms, glazed beetroot, Pomme Anna and redwine sauce *DKK 185*

Cheese platter with three kinds of cheese and flatbread *DKK 85*

Warm apple crumble with vanilla ice cream *DKK 75*

Special price: 2 courses: DKK 255 3 courses: DKK 325 4 courses: DKK 375

Chef's autumn menu

Beef carpaccio served with marinated mountain cranberries, Swedish cheese, thyme-basamic vinagrette
Served with home-made bread and butter *DKK 95*

Fried zander
Served with risotto, chicken stock with herbs *DKK 185*

Blackberry panacotta, blackberry soup, blackberry cake *DKK 90*

Special price 2 courses: DKK 260 3 courses DKK 335

Main Dish

Large evening "Shooting Star" (freshly-caught plaice speciality) *DKK 155*
Plaice, 1 steamed and 1 fried
served with egg, caviar, asparagus, prawns and toast.

Pepper steak of beef *DKK 198*
Served with Madagascar pepper pannacotta, autumn vegetables and fried potatoes

Vegetarian dish
Spinach- mushroom lasagne with green salad, Jerusalem artichokes and parsley croutons *DKK 155*

Cheese and Desserts

Three kinds of cheese with orange compote and flatbread *DKK 85*

Vanilla ice cream covered with hot espresso *DKK 55*

Pancake with orange syrup and vanilla ice cream *DKK 75*

White chocolate tart with coconut and vanilla parfait *DKK 75*

Petit four *DKK 18*

Coffee/tea with chef's cake *DKK 69*

The prices include VAT and service. Please note that if you pay with a foreign credit card, a fee will be charged.