

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, semidried 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, smoked salmon bruschetta with mozzarella and semidried tomato, pancakes with forest-berry compote, chef's cheese and fruit **DKK 98**

Lunch "Shooting Star" speciality

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

Fried fillet of plaice with home-made rémoulade

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

Extra: crisp potato wedges **DKK 35**

Two types of herring with onions, capers and bread and butter **DKK 85**

Today's soup with homemade bread and butter **DKK 90**

Dark country sandwich with cold smoked salmon, lemon marinated carrot and horseradish cream **DKK 90**

Dark country sandwich with countryham parmesan, crisp lettuce and rocket pesto **DKK 85**

Rye bread with eggs and shrimps, Kaviar, salad, and lobstermayonnaise **DKK 85**

Giabatta with grilled chicken, crisp salad, tomato and carrot-tomato pesto **DKK 90**

Chef's four small delicacies

Hot smoked salmon with green asparagus and wasabicreme

Chilimarinated shrimps in basket

Lemon/garlic fried chicken with crisp crouton and aioli

Manchego cheese with olives and flatbread

Served with bread and butter **DKK 175**

Burger

Beef Burger with guacamole, tomato, red onion, crisp salad, chipotle dressing and potatoes wedges **DKK 125**

Cassiopeia salad

Salad with grilled goat cheese on crisp crouton with red beets, haricot vert, balsamico vinaigrette **DKK 88**

Three kinds of cheese with olives and flatbread **DKK 95**

Blackberry panacotta with blackberry soup and rusks **DKK 85**

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

Pancake with ice cream and berries **DKK 75**

Cassiopeia ice cream dessert **DKK 75**

Chocolate cake with berry preserves **DKK 78**

Coffee or tea ad libitum with chef's cake **DKK 70**

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.)

T h e a t r e m e n u

*Carpaccio of "pickled"cod with shredded goose liver, herb salad and balsamic
Served with home-made bread and butter*

*Roast fillet of beef
Served with pickled mushrooms, tarragon glazed beetroot, pomm. rissole and gravy*

Blackberry panacotta with blackberry soup and rusks

2 courses: DKK 255 3 courses: DKK 325 main course DKK 185

Head chef's evening-menu

Salmon tartar with smoked halibut, lemon marinated tiger prawns, crispy crouton and chive oil *DKK 115*

Rabbit terrine with rocket, candied cranberries and mustard foam *DKK 95*
Served with home-made bread and butter

Braised lamb with rosemary, baked root vegetables ,parmesan potatoes mash and lamb gravy *DKK 195*

Chocolate fondant with vanilla ice crème and orange – mint syrup *DKK 90*

3 courses: DKK 370 4 courses DKK 440

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

First course

To days soup served with home-made bread and butter *DKK 90*

Carpaccio of "pickled" cod with shredded goose liver, herb salad and balsamico *DKK 95*

Main course

Nutty baked salmon *DKK 185*
Served with basil-mornaysauce, baked beetroot, season cabbage, potatoes tossed in herbs

Pepper steak of beef sirloin *DKK 198*
Served with glazed root vegetables madagaskar-pannacotta and roast potatoes

Vegetarian dish
Spinach and mushroom lasagne with green salad and truffle oil *DKK 148*
Served with home-made bread and butter

Cheese and Desserts

Three kinds of cheese with olives conserve and flat-bread *DKK 95*

Blackberry pannacotta with blackberry soup and rusks *DKK 85* *Cassiopeia ice cream dessert* *DKK 75*

Vanilla ice cream covered with hot espresso *DKK 55* *Chocolate cake with berry preserves* *DKK 78*

Pancake with vanilla ice cream and coulis *DKK 75* *Petit four* *DKK 18*

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