

FRUIT DE MER SEAFOOD DISHES

Served with toast,
mayonnaise, vinaigrette & lemon

Oysters (2/4)

Langoustines

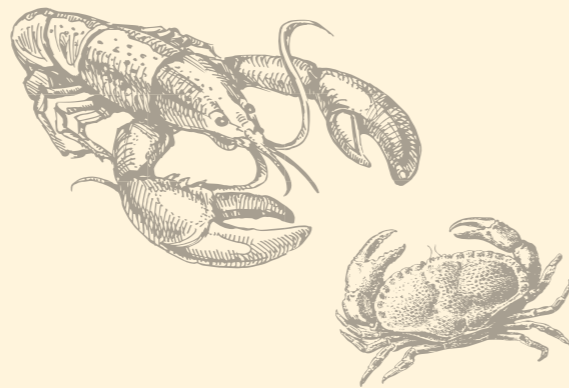
Crab claws

Crawfish

1/2 lobster

Rosé shrimps

SMALL 450 KR. 1 person
LARGE 875 KR. 2 persons



OYSTERS

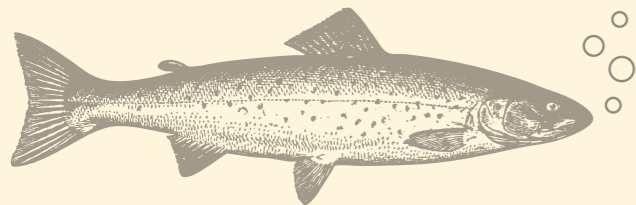
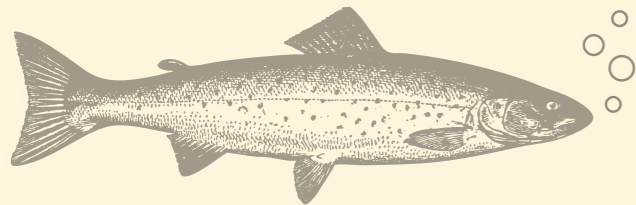
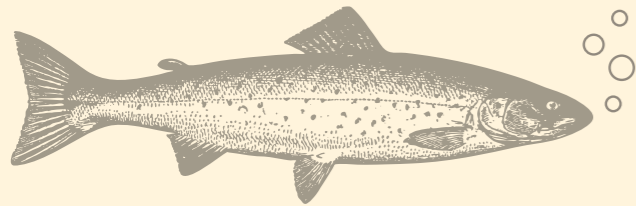
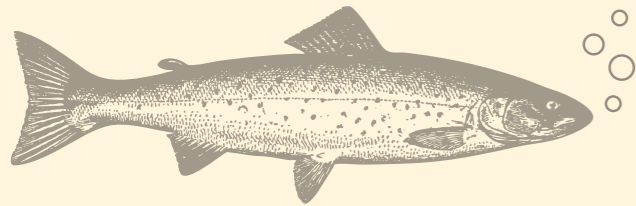
Served with vinaigrette & lemon
3/6 pieces

Gillardeau - France

90 kr. / 180 kr.

Tableau - Netherlands

130 kr. / 260 kr.



BISTRO

Crevettes aioli in iron pan

5 big scampi with garlic
and parsley served with
aioli and bread

128 kr.

Slices of smoked salmon

Served on a plank with slices of
avocado, lemon and toast

135 kr.

Self-peel rosé shrimps

With mayonnaise, salad
and grilled bread

140 kr.

Fish 'n' Chips

Fried cod with garnish,
French fries and remoulade

148 kr.

Grilled langoustines

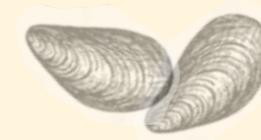
With garlic, parsley, lemon
and toasted bread

150 kr.

1/2 fresh boiled lobster

With mayo, lemon and
toasted bread

200 kr.



FISH OF THE DAY

Grilled sea bass

Served with grilled vegetables,
hollandaise and lemon.

189 kr.

Butter fried lemon sole

Served with vegetables
of the season, potatoes and
browned butter

225 kr.

Fried Danish North Sea cod

Served with new potatoes,
white wine sauce and horseradish.
Decorated with hand peeled shrimps.

275 kr.

Organic Blue mussels

Steamed in white wine,
cream and herbs

158 kr.

With French fries + **30 kr.**

Linguine frutti di mare

Pasta with organic mussels,
clams, squid, white wine
and parsley

190 kr.

SIDE ORDERS & SAUCES

Calamari fritti

With tartare sauce and lemon

75 kr.

Grilled green asparagus and aubergine

65 kr.

Roasted cauliflower Heart salad with mustard dressing

French fries

New potatoes

45 kr.

Mayonnaise / Aioli / Tartare sauce

30 kr.

DESSERTS

Warm chocolate fondant

Served with whipped cream and fruit pure

75 kr.

Classic crème brûlée

75 kr.