

ved kajen

Starters

Three kinds of herring **kr. 149,-**
Marinated herring, curry herring and Christmas herring.

Mussels **kr. 99,-**
Lightly steamed mussels in creamy sauce of shallots, white wine, cream and herbs. Served with bread and butter.

As main course (large portion) with French fries . . . **kr. 179,-**

Skagen Toast **kr. 95,-**
Shrimps tossed in a cream of mayonnaise, shallots, creme fraiche and dill. Served on butter fried bread.

Tiger Prawns **kr. 89,-**
Grilled tiger prawns marinated with garlic, coriander, chives and olive oil. Served on toasted bread and sprinkled with soya.

Carpaccio **kr. 99,-**
Thin slices of raw beef fillet served on a rustic mustard dressing topped with olive oil, basil, parmesan and served with bread and butter.

Lobster soup **kr. 99,-**
Delicious creamy lobster soup made in the traditional manner with cognac and white wine. Served with grilled shellfish, creme fraiche, bread and butter.

As main course (large portion) **kr. 149,-**

Avocado toast **kr. 109,-**
Toasted rye bread with avocado, egg, marinated red onions, radishes and chives.

CHRISTMAS PLATTER

(5 open sandwiches)

Served with freshly baked bread and butter

Marinated herring, shrimps, fried fillet of plaice, smoked salmon, roast pork, Napolitana salad.

Kr. 199,-

Main courses

Fish 'n' Chips **kr. 179,-**
Fried cod with garnish, French fries and remoulade.

Roast pork sandwich **kr. 169,-**
Smearred brioche with roast pork with crispy cracklers, red cabbage and sour pickles. Served with French fries

Classic Cheeseburger with chilli fries **kr. 169,-**
Brioche with grilled minced beef patty, bacon, cheese, tomato and pickled red onions

Roast pork and classic roast duck **kr. 218,-**
With white and caramelized potatoes, red cabbage, sour pickles and brown sauce

Entrecôte **kr. 215,-**
Fillet of beef served with grilled vegetables, French fries and sauce béarnaise.

Grilled salmon **kr. 199,-**
Served with sauteed vegetables, butter fried potatoes and sauce verte made of wild watercress.

Ask your waiter for the dessert menu

NB! Starters and desserts are served only in combination with main courses

An additional fee is charged when paying with some creditcards / Please inform when ordering if you want a split account

Booking: 33 16 29 00