

# Barock

## CHRISTMAS FOOD

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**Danish pork roast with crackling** 225,-  
With sugar-browned potatoes, red cabbage and gravy

**Roast duck and Danish pork roast with crackling** 248,-  
With sugar-browned potatoes, red cabbage and gravy

## BISTRO

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**Creamy lobster soup** 118,-  
Creamed lobster soup made with Cognac

**Mussels steamed in white wine** 148,-  
White wine, cream, mustard and herbs. With French fries.



**Caesar salad** 88,-  
Romaine lettuce, croutons, bacon, dressing and parmesan

**With chicken** 148,-

**Crevettes aioli - 5 large scampi** 148,-  
With garlic and parsley. Served with aioli and bread.

**Creamy burrata mozzarella** 158,-  
Served with crushed avocado, truffle oil and pine nuts

**Carpaccio of marinated beef** 148,-  
With arugula, homemade pesto, truffle oil, fried onion and grated Parmesan

**American Crispy Chicken Tenders** 179,-  
Served with French fries and chilimayo

## FISH

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**Calamari fritti** 118,-  
With tartare sauce and lemon

**Slices of smoked salmon** 168,-  
Served on a plank with avocado, lemon and toast

**Fish 'n' chips** 179,-  
Crispy cod with garnish, French fries and remoulade

**1/2 lobster** 149,-  
With dill dressing and salad

**Grilled salmon** 279,-  
With pasta, tomato sauce and today's garnish

**Fried sea bass** 225,-  
With today's potato & vegetables and browned butter

**Butter fried lemon sole** 268,-  
With season vegetables, potatoes and browned butter

**Hand peeled Rømø shrimps** 195,-  
Served with toasted bread, mayonnaise, dill and lemon

## BURGER

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**Bacon cheeseburger with chilli fries** 169,-

Brioche, grilled minced beef patty, bacon, cheese, tomato, onion and chipotle dressing



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## STEAKS

**Grilled beef fillet of beef cattle** 268,-  
With today's vegetables, French fries and sauce béarnaise

**Grilled beef tenderloin with bacon** 298,-  
With today's vegetables, potatoes og béarnaise sauce

**Rib Eye Steak of beef cattle** 345,-  
With today's vegetables, French fries and sauce béarnaise

## MENU

### 2 dishes:

*Starter + main course or main course + dessert*

### 3 dishes:

*Starter + main course + dessert*

### 1/2 lobster

With dill dressing and salad

### Grilled beef tenderloin with bacon

With today's vegetables, seasonal potatoes og béarnaise sauce

*or*

### Grilled salmon

With freshly cooked pasta, tomato sauce and today's garnish

### Classic Crème brûlée

**2 dishes 350,-**  
**3 dishes 395,-**

## TAPAS

**Charcuterie plank** 189,-  
Parma, Serano, Chorizo, Parmesan salami, olives, cornichons, sun-dried tomatoes and radishes

**Cheese plank** 189,-  
Tomme de Montagne, The White Lady, Manchego, Gedeost, olives, cornichons, sun-dried tomatoes and radishes



## DESSERTS

**Risalamande** 60,-  
With warm cherry sauce

**Belgian waffle** 75,-  
With vanilla ice cream and warm chocolate sauce

**Classic crème brûlée** 75,-

**Chocolate fondant** 78,-  
With vanilla ice cream and mango puree

**Profiteroles** 90,-  
With vanilla ice cream and warm chocolate sauce

## FOR CHILDREN (to age 12)

**Grilled chicken breast** 99,-  
With French fries

**Fish 'n' Chips** 99,-