# Steak House







Starters

**Green asparagus soup** with shrimps

Half lobster au gratin approx. 175 gr with herb butter

**Snacks** 

Risotto snacks, spicy chicken, crispy Iberico & smoked mayonnaise

2 courses 3 courses

DKK 348 DKK 447

Salmon tartare

with creamy horseradish & mustard pickled apples

Grilled carpaccio

with artichokes & olives

### Main courses



#### Steaks

Rump steak approx. 250 gr. Beef tenderloin approx. 180 gr.



#### Lamb

Rack of lamb



#### Pork

Spareribs

with our Chef's signature marinade



### Poultry

Grilled chicken

skewer made of Danish high-welfare chicken



#### Fish

Halibut approx. 225 gr. with grilled lemon, salsa & hollandaise



#### Plant-based

Burger

with grilled corn & tomato relish

### Side orders

All main courses includes one potato and sauce of your choice

#### **Potatoes**

Baked potato

with butter or sour cream

Steakhouse French fries

#### Sauce

Homemade béarnaise

Creamy pepper

Parsley demi-glace



# Steak House







## Desserts

Ship's sorbet with fruit & berries

Rhubarb pie with vanilla ice cream & crumble

Baked Alaska

Chocolate fudge with blackcurrant sorbet & flan

**Assortment of European cheese** with accompaniments

