

EXPLORERS

BISTRO

RESTAURANT

2 courses DKK 275

3 courses DKK 325

CHILDREN
HALF
PRICE

STARTERS

Soup

Light cauliflower soup, roasted pumpkin seeds, grilled cauliflower with smoked mushroom dust and sour apples

DKK 75

Scallop +DKK 35

Rillette

Chicken rilette, fennel salad with peas and potatoes

DKK 75

Shrimp cocktail

Handpicked shrimps on crisp romaine salad with dill, mild chilli cream and crispy chips

DKK 75

Grilled vegetables

Grilled vegetables with veal bacon, goat cheese, herbs and truffle oil

DKK 75

MAIN COURSES

Vegan burger

In focaccia bread with summer cabbage, pepper chutney and grilled spring onion and a side order of French fries DKK 225

Grilled salmon 200g

With coarse salsa, avocado cream and lime and a side order of potatoes and sauce Hollandaise DKK 225

Tortelline

With spinach and ricotta, with chicken, corn and sage butter DKK 225

Spareribs

With green coleslaw and a side order of French fries and BBQ sauce DKK 225

Bacon- & cheeseburger 225g

Medium-cooked. DKK 225

In sourdough bun with salad, tomato, onion and cucumber and a side order of French fries

Ribeye

Served with green salad, sauce Bearnaise 250g + DKK 50
and a choice of French fries or potatoes 300g + DKK 75

SNACKS

Salted smoked almonds DKK 45

Mixed olives in chilli and lemon DKK 45

2 kinds of pesto and bread DKK 35

Mozzarella, olive oil and focaccia bread DKK 55

CHILDREN' MENU

Pasta bolognese

Children's burger

With meat or fish

Chicken drumstick

With fries and vegetable sticks

DKK 75 per dish

DESSERTS

Milkshake

Choose between strawberries, chocolate or vanilla

DKK 75

Crème Brûlée

Classic crème brûlée with sorbet

DKK 75

Strawberry truffle

With meringue

DKK 75

Chocolate fondant

With vanilla ice cream

DKK 75

Petit Four's

3 pcs

DKK 65

Please ask the staff about allergens.

Children 0-3 years free, 4-11 years half price.

Subject to change

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Before dinner drink

GIN & TONIC

DKK 79

APEROL SPRITZ

DKK 89

DARK 'N' STORMY

DKK 99

HENRIOT SOUVERAIN
(CHAMPAGNE)

DKK 99

Rosé

Chiaretto Rosé, Zenato, Italy

Btl 75 cl

DKK 245

Sancerre Rosé "Les Baronnes", Henri Bourgeois, France

DKK 325

White

PERKY

Gl 20 cl

Btl 75 cl

Dry Riesling, Château Ste. Michelle, USA

DKK 245

Chablis, J. Moreau, France

DKK 95

DKK 345

Sancerre "Le MD", Henri Bourgeois, France

DKK 495

AROMATIC

Riesling, J. Baümer, Germany

DKK 245

Sauvignon Blanc "Petit Clos", Clos Henri, New Zealand

DKK 395

"Karia" Chardonnay, Stag's Leap Wine Cellars,
USA

DKK 160

DKK 545

INTENSE

Pinot Gris Classic, Famille Hugel,

Alsace, France

DKK 120

DKK 395

Chablis l.Cru "Fourchaumes", Louis Jadot, France

DKK 595

Meursault, Louis Jadot, France

DKK 695

Red

ELEGANT

Gl 20 cl

Btl 75 cl

Barbera d'Alba "Rinaldi", Marziano Abbona, Italy

DKK 295

Couvent des Jacobins Rouge,

Domaine Louis Jadot, France

DKK 120

DKK 395

Brunello di Montalcino, Casisano Tommasi, Italy

DKK 595

FRUITY

Ripasso Classico Valpolicella Superiore,

Tommasi, Italy

DKK 95

DKK 345

"Clancy's Red Blend", Peter Lehmann, Australia

DKK 375

Chianti Fonterutoli, Mazzei, Italy

DKK 140

DKK 445

Barolo "Terlo Ravera", Marziano Abbona, Italy

DKK 645

"Artemis" Cabernet Sauvignon, Stag's Leap Wine Cellars, USA

DKK 845

POWERFUL

Pinotage, Beyerskloof, South Africa

DKK 285

Primitivo "Heracles", Masseria Surani Tommasi, Italy

DKK 395

Amarone della Valpolicella,

Tommasi, Italy

DKK 170

DKK 595

Gevrey Chambertin, Maison Louis Jadot, France

DKK 745

Recommended by our Sommelier

Dessert

5 cl

Graham's 10 year

DKK 49

Banyuls, M. Chapoutier

DKK 59

Beerenauslese, Domäne Wachau

DKK 69



**BRAASTAD XO &
COFFEE**

6 cl

DKK 158

Beer

BRAUNSTEIN, DRAGONFLY, 50 CL

DKK 65

CHOOSE BETWEEN:

MÖRRUM, LIGHT, 0,5%

BLUE RIVER, AMERICAN LAGER, 4,9%

SPEY, WIT, 5,0%

LANGA, INDIA PALE ALE, 5,0%

RUSSIAN RIVER, AMERICAN PALE ALE, 5,7%

DFDS ØRESUND, BROWN ALE, 6,0%

NAMSEN RIVER, STRONG LAGER, 8,5%