

EXPLORERS

STEAK HOUSE

RESTAURANT

2 courses DKK 299
3 courses DKK 375



STARTERS

Jerusalem artichoke soup

With grilled scallops and roasted veal bacon

Tartare

Of beef, served with horseradish, red onion, egg yolk, mustard and homemade crisp bread

Snacks

Chili bites, torpedo shrimp and hot wings served with spicy paprika dip

Shrimp cocktail

Greenlandic shrimps on romaine lettuce with avocado, mango and truffle mayonnaise

MAIN COURSES

Veggie steak 250g

Vegan

Salmon 250g

Faroe Islands

Chicken breast 300g

Denmark

Spareribs 250g

Denmark

Burger Wagyu 200g

Australia

Rump steak 250g

USA

Secreto Duroc 250g

Spain

Entrecote Hereford 250g

Ireland + DKK 49

Ribeye 300g

Denmark + DKK 75

Beef Tenderloin 220g

Denmark + DKK 135

Ribeye Wagyu 250g

Australia + DKK 239

SIDE ORDERS

All main courses includes one potato and sauce of your choice

POTATO

Baked potato with butter
or crème fraîche
French Fries
Seasoned potato wedges

SAUCE

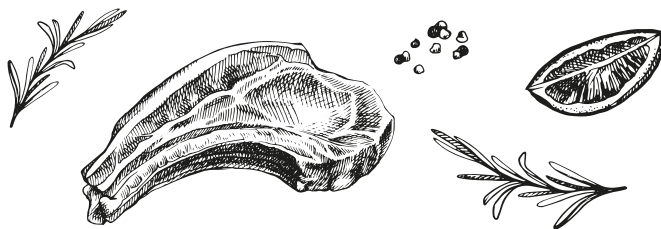
Bearnaise
Creamy pepper sauce
BBQ sauce
Hollandaise

+DKK 30

Cole slaw
Grilled corn with bacon
Fried onion rings
Grilled vegetables
Green salad with vinaigrette
and nuts

+DKK 15

Gorgonzola
Aioli
Truffle mayonnaise
Garlic-/ herb butter
Bacon for the burger
Cheese for the burger



DESSERTS

Homemade ice cream

Ask for today's selection

Crème Brûlée

Vanilla

Coupe Explorers

Brownie with peanuts, salted caramel, cocoa meringue and vanilla ice cream

Baked Alaska

Cake, marmalade, ice cream, meringue, fruit



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 325

Sancerre "Le MD", Henri Bourgeois, France

DKK 495

AROMATIC

Riesling, J. Bäumer, Germany

DKK 245

Fiano "Arthemis", Masseria Surani, Tommasi, Italy

DKK 285

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

DKK 160

DKK 545

INTENSE

Grüner Veltliner "Achleiten",

Domäne Wachau, Austria

DKK 170

DKK 595

Chablis 1.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 90

DKK 295

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

DKK 375

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

Zinfandel, Brazin, USA

DKK 295

Amarone della Valpolicella,

Tommasi, Italy

DKK 170

DKK 595

Valpolicella Superiore, Dal Forno Romano, Italy

DKK 995

Amarone della Valpolicella, Dal Forno Romano, Italy

DKK 1895

Recommended by our Sommelier

Dessert

5 cl

Graham's 10 year

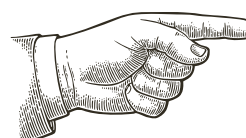
DKK 49

Banyuls, M. Chapoutier

DKK 59

Beerenauslese, Domäne Wachau

DKK 69



BRAUNSTEIN, DRAGONFLY, 33 CL DKK 45

CHOOSE BETWEEN:

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%



**BRAASTAD XO &
FRENCH PRESS
COFFEE**

6 cl

DKK 158