

EXPLORERS

# STEAK HOUSE

RESTAURANT

2 COURSES DKK 299  
3 COURSES DKK 375



## STARTERS

### Sweet potato soup

Sweet potato soup with pickled fennel and croutons

### Grilled goat's cheese

served on crostini with salad and honey vinaigrette

### Faroese gravlax

served with herb salad, citrus mayo and crispy chips

### Skagen ham

Skagen ham with smoked fresh cream cheese, baked tomatoes and lettuce

### Beef tartare

served with egg cream, cornichons, parsley and crispy rye chips

## MAIN COURSES

### Grilled leeks

served with potato rösti, fresh salad and green vinaigrette

### Fried fillet of halibut

served with grilled King Oyster mushrooms, purée of Jerusalem artichoke and cream broth

### Cockerel breast

served with grilled scorzoneras, pumpkin, Karl Johan broth and fried potatoes

### Spareribs

served with green coleslaw and a side order of French fries and BBQ sauce

### Bacon- & cheeseburger

Medium-cooked. In a sourdough bun with matured cheddar, tomato chutney, lettuce and chilli mayo, served with French fries

### Rumpsteak 200g

served with green beans, shallots, French fries and Madagascan peppercorn sauce

### Ribeye

served with carrots, crispy kale, French fries ..... 200g + DKK 50  
and Madagascan peppercorn sauce ..... 300g + DKK 135

### Veal tenderloin 250g

served with broccolini, salt-baked celeriac and red wine glaze ..... DKK 360

## 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

## DESSERTS

### Assortment of cheeses

With accompaniments

### Creme brûlée

With blood orange sorbet

### Apple trifle

With macaroons and cream cheese

### Chocolate fondant

With vanilla ice cream

Please ask the staff about allergens.

Subject to change