

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 and béarnaise sauce

250g + DKK 50
300g + DKK 75

Veal tenderloin 250g

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

+ DKK 135

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

Crème 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