

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 250g + DKK 50
and Madagascan peppercorn sauce 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