

EXPLORERS

STEAK HOUSE

RESTAURANT

2 COURSES DKK 299
3 COURSES DKK 375



STARTERS

Soup

Lightly smoked pumpkin soup with crispy seeds, soured crème fraîche and Vadouvan oil

Brioche

Toasted brioche with mushrooms à la crème and poached egg

Marinated trout

Marinated trout served with trout roe and salad of tardivo radicchio, dill and citrus

Pickled vegetables

Pickled seasonal vegetables, served with fresh aubergine cream and croutons

Steak tartare

Steak tartare with tarragon cream, miso, buckwheat and confit egg yolk

MAIN COURSES

Vegan burger

In a focaccia bun with red cabbage, onion chutney and grilled winter vegetables, served with French fries

Fried monkfish

Served with small leeks, beef bone marrow jus and herb potatoes

Rigatoni pasta

With confit duck thigh, parmesan and coarse black pepper

Spareribs

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

Bacon- & cheeseburger

Medium-cooked.
In a sourdough bun with mature cheddar, tomato chutney, red pointed cabbage and kimchi mayo, served with French fries

Ribeye

Served with carrots, grilled pepper, 250g + **DKK 50**
small potatoes and Choron sauce 300g + **DKK 75**

Beef tenderloin 250g

Served with parsley roots in pomegranate, potato puree and thyme sauce + **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

Apple tart

With almond crunch and cardamom ice cream

White chocolate mousse

With orange sorbet

Chocolate fondant

With vanilla ice cream

Petit Four's

3 pcs

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
FJELLBEKK	DKK 89
HENRIOT SOUVERAIN (CHAMPAGNE)	DKK 99

Rosé

	Btl 75 cl
Chiaretto Rosé, Zenato, Italy	DKK 295
Sancerre Rosé "Les Baronnes", Henri Bourgeois, France	DKK 325

White

PERKY	Gl 20 cl	Btl 75 cl
Dry Riesling, Château Ste. Michelle, USA		DKK 295
Chablis, J. Moreau, France	DKK 95	DKK 345
Sancerre "Le MD", Henri Bourgeois, France		DKK 495

AROMATIC

Riesling, J. Bäumer, Germany	DKK 245
Chardonnay Wildcard, Peter Lehmann, Australia	DKK 295
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 1.Cru "Fourchaumes", Louis Jadot, France	DKK 595
Meursault, Louis Jadot, France	DKK 695

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

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
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"La Bernadine", M. Chapoutier, France	DKK 595
Gevrey Chambertin, Maison Louis Jadot, France	DKK 745

Recommended by our Sommelier

Beer

BRAUNSTEIN, DRAGONFLY, 50 CL	DKK 65
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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%