

EXPLORERS

STEAK HOUSE

RESTAURANT

2 courses DKK 299
3 courses DKK 375



STARTERS

Creamy tomato soup

With herb oil and grilled halibut

Veal tataré

With estragon cream, mini capers and toasted rye bread

Snacks

Crispy chicken, mozzarella bites and jalapeño poppers. Served with spicy marinara sauce

Prawn cocktail

Hand-peeled prawns on crisp romaine lettuce with green mayonnaise and grilled lemon

MAIN COURSES

Vegan burger

Vegan

Tuna 200g

Spain

Chicken breast 225g

Denmark

Spareribs

Denmark

Bacon & cheeseburger 225g

Denmark

Rump steak 250 g

USA

Preso Black Foot 250g

Spain

Entrecôte Hereford 250 g

Ireland + DKK 49

Ribeye

Ireland 250g + DKK 49

300g + DKK 75

Beef tenderloin 225 g

Ireland + DKK 135

SIDE ORDERS

All main courses includes one potato and sauce of your choice

POTATO

Baked potato with butter or crème fraîche
French Fries
Sweet potato fries

SAUCE

Bearnaise
Madagascar pepper sauce
BBQ sauce
Creamy mushroom sauce

+DKK 30

Green coleslaw
BLT salad with bread croutons
Deep-fried onion rings
Grilled vegetables with thyme
Gratinated asparagus
Creamed spinach with garlic
Quinoa salad with melon and feta

+DKK 15

Aioli
Chilli mayonnaise
Garlic/herb butter
Ranch dressing



DESSERTS

Milkshake

With Oreo, Daim or After Eight

Crème Brûlée

With flavour of coffee and white chocolate

Strawberry meringue

With strawberry and vanilla ice cream

Cheesecake

With salted caramel and topped with popcorn



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 345

Sancerre "Le MD", Henri Bourgeois, France

DKK 495

AROMATIC

Riesling, J. Baümer, Germany

DKK 245

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

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

Gevrey Chambertin, Maison Louis Jadot, France

DKK 745

Recommended by our Sommelier

Dessert

5 cl

Graham's 10 year

DKK 49

Banyuls, M. Chapoutier

DKK 59

Beerenauslese, Domäne Wachau

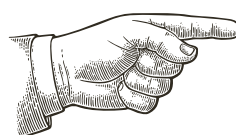
DKK 69



**BRAASTAD XO &
FRENCH PRESS
COFFEE**

6 cl

DKK 158



BRAUNSTEIN, DRAGONFLY, 50 CL

DKK 65

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%

SEASONAL BEER