

Steak House



M E N U



Starters

Lobster bisque
with herbs & fennel

Shrimp cocktail
with dill oil & chilli

Snacks
Risotto snacks, spicy chicken,
crispy Iberico & smoked mayonnaise

2 courses

DKK 348

3 courses

DKK 447

Steak tartare
with pickled beech mushrooms,
crisps of sunchokes & salted egg yolk

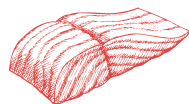
Caesar salad
with crispy chicken, parmesan,
pancetta bacon & croutons

Main courses



Plant-based burger
with baked shallots, creamy
chanterelles & apple- and ginger chutney

Fish



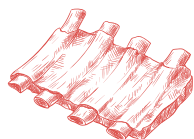
225 gr. Grilled salmon
with grilled lemon & salsa

Poultry



Grilled chicken
skewer made of Danish
high-welfare chicken

Pork



Spareribs
with our Chef's signature marinade
250 gr. Iberico Presa

Steaks



250 gr. Rump steak
180 gr. Beef tenderloin
250 gr. Beef tenderloin + DKK 96
300 gr. Black Angus ribeye + DKK 136
400 gr. Black Angus ribeye + DKK 246

Side orders

**All main courses
includes one potato
and sauce of
your choice**

Potatoes

Baked potato
with butter or sour cream

Steakhouse French fries

Sauce

Homemade béarnaise

Homemade chili béarnaise

Brandy & pepper

Redwine & thyme



Please ask the staff about allergens.

Subject to change

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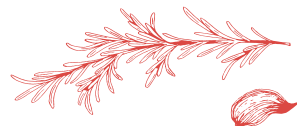


Side orders

Extra

Green salad with vinaigrette	DKK 49
Grilled vegetables with herb butter	DKK 49
Coleslaw	DKK 49
Creamed spinach	DKK 49
Deep-fried onion rings	DKK 49
Ragoût of mushrooms	DKK 49

Garlic/herb butter	DKK 18
Gorgonzola butter	DKK 18
Truffle butter	DKK 18



Desserts

Ship's sorbet

with fruit & berries

Blueberry pie

with lemon ice cream & verbena

Crème caramel

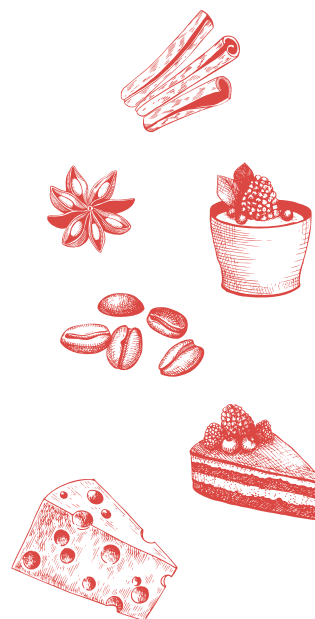
with citrus salad & brittle

Gateau Marcel

with blackcurrant sorbet & crisp caramel

Assortment of European cheese

with accompaniments



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