

EXPLORERS

STEAK HOUSE

RESTAURANT

2 COURSES DKK 299
3 COURSES DKK 375



STARTERS

Gazpacho

San Marzano gazpacho with cucumber, mint, lovage 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

Asparagus

Butter poached asparagus with hand-peeled prawns and dill oil

Beef tartare

served with egg cream, cornichons, parsley and crispy rye chips

MAIN COURSES

Grilled leeks

served with potato rosti, fresh salad and green vinaigrette

Fried fillet of halibut

served with sautéed corn, scallion and cream broth

Cockerel breast

served with peas and green asparagus, Karl-Johan broth and fried potatoes

Spareribs

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

Ribeye

served with lemonfried vegetables, **250g + DKK 50**
small potatoes and Madagscan peppercorn sauce **300g + DKK 75**

Veal tenderloin 250g

served with broccolini, salt-baked celeriac and ramson glace **+ 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

Creme brûlée

With blood orange sorbet

Rhubarb trifle

With macaroons and cream cheese

Chocolate fondant

With vanilla ice cream

Please ask the staff about allergens.

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

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

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**

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%