

Steak House



M E N U



Starters

Green asparagus soup
with shrimps

Half lobster au gratin approx. 175 gr
with herb butter

Snacks

Risotto snacks, spicy chicken,
crispy Iberico & smoked mayonnaise

2 courses

DKK 348

3 courses

DKK 447

Salmon tartare
with creamy horseradish &
mustard pickled apples

Grilled carpaccio
with artichokes & olives

Main courses



Steaks

Rump steak approx. 250 gr.

Beef tenderloin approx. 180 gr.

Beef tenderloin approx. 250 gr. + DKK 96

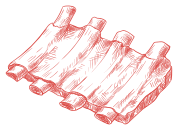
Black Angus ribeye approx. 300 gr. + DKK 136

Côte de boeuf approx. 450 gr. + DKK 250
(serving is for one person)



Lamb

Rack of lamb



Pork

Spareribs
with our Chef's signature marinade



Poultry

Grilled chicken
skewer made of Danish
high-welfare chicken



Fish

Halibut approx. 225 gr.
with grilled lemon, salsa & hollandaise



Plant-based

Burger
with grilled corn & tomato relish

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

Creamy pepper

Parsley demi-glace



Please ask the staff about allergens.
Subject to change.

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Side orders

Extra

Deep-fried onion rings	DKK 49
Green salad with vinaigrette	DKK 49
Grilled corn	DKK 49
Grilled padron peppers	DKK 49
Root vegetables with herb butter	DKK 49



Garlic/herb butter	DKK 18
Truffle butter	DKK 18
Extra sauce	DKK 18

Desserts

- Ship's sorbet**
with fruit & berries
- Rhubarb pie**
with vanilla ice cream & crumble
- Baked Alaska**
- Chocolate fudge**
with blackcurrant sorbet & flan
- Assortment of European cheese**
with accompaniments

