

# 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

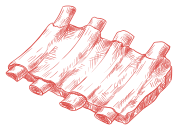
Black Angus ribeye approx. 300 gr. + DKK 136

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



#### Lamb

Rack of lamb



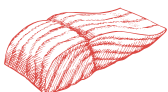
#### Pork

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

Steamed potatoes  
with herbs

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
Extra potato	DKK 39

### 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

