

Steak House



M E N U



Starters

Creamy sunchoke soup
with scallop & herbs

Half lobster au gratin approx. 175 gr
with herb butter

Snacks

Risotto snacks, spicy chicken,
crispy Iberico & dip

2 courses

DKK 348

3 courses

DKK 447

Steak tartare

with pickled beech mushrooms,
crisps of sunchoke & salted
egg yolk

Grilled tuna carpaccio

with cucumber, chilli &
Japanese dressing

Main courses



Steaks

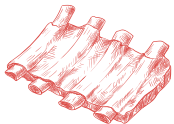
Rump steak approx. 250 gr.

Beef tenderloin approx. 180 gr.



Lamb

Rack of lamb



Pork

Spareribs

with our Chef's signature marinated & coleslaw



Poultry

Grilled chicken

skewer made of Danish
high-welfare chicken



Fish

Salmon approx. 225 gr.

with grilled lemon, salsa & hollandaise



Plant-based

Burger

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

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

Bèarnaise

Brandy & pepper

Redwine & thyme



Please ask the staff about allergens.
Subject to change.

Steak House



M E N U



Desserts

Ship's sorbet

with fruit & berries

Blueberry pie

with lemon ice cream & verbena

Gateau Marcel

with blackcurrant sorbet & crisp caramel

Tarte au Citron

with vanilla ice cream

Assortment of European cheese

with accompaniments

