



SNACKS

Frit valg / Free choice:
75,-

Steakhouse Bacon
Steakhouse Bacon

Dansk charcuteri
Danish charcuteri

RAW BAR

Frit valg / Free choice:
100,-

Tatar - chips, kapers & trøffelmayo
Tatar - chips, capers & truffle mayo

Ceviche - torsk, citron, kapers & dild
Ceviche - cod, lemon, capers & dill

3 østers - eddike & Tabasco
3 oysters - vinegar & Tabasco

10 gr. Baerii Caviar - løg, creme fraiche & blinis +75 kr.
10 gr. Baerii Caviar - onions, sour creme & blinis +75 kr.

GRILL

Alle retter serveres med 1 valgfri side & sauce.
All dishes is served with 1 side & sauce free of choice.

Mørbrad (200g.) 300 kr.
Tenderloin 200g.

Entrecote (300g.) 300 kr.
Entrecote 300g.

T-Bone (500g.) 400 kr.
T-Bone 500 gr.

Laks (200g.) 200 kr.
Salmon 200 gr.

Svine Tomahawk (300g.) 250 kr.
Pork chop Tomahawk 300 gr.

Vegetarsteak (200g.) 200 kr.
Veggie Steak 200 gr.

SIDES & SAUCE

Frit valg / Free choice:
35,-

Sauce Bearnaise
Sauce Bearnaise

Sauce Bordelaise
Sauce Bordelaise

Citronsauce
Lemon Sauce

Fritter
Fries

Fritter m. Spicy Vinegar
Fries w. Spicy Vinegar

Fritter m. trøffel & ost
Fries w. truffle & cheese

Grøn salat
Green salad

Løgringe
Onion rings

Grillede grøntsager
Grilled vegetables

"Alt kød og fjerkræ er af dansk friland."
"All our meat and poultry is from danish free range."



WINE

		Gl. / Bt.
	Champagne	
NV	Perrier-Jouët, Grand Brut	125/600,-
NV	Henri Giraud, Dame-Jane, Brut Rosé, Aÿ	145/850,-
2011	Perrier-Jouët, Brut, Belle Epoque	1600,-
	WHITE	
2017	Riesling, Patrick Kampf, Rheinhessen	75/375,-
2017	Grüner Veltliner Smaragd, Domäne Wachau, Wachau	95/475,-
2016	Sancerre, Calcaire, Francois Le Saint, Loire	110/550,-
2017	Chablis, Fevre & Fevre, Bourgogne	110/550,-
2016	Bourgogne Blanc "Couvent des Jacobins", Louis Jadot	80/400,-
2016	Pouilly-Fuisse, Domaine JA Ferret, Bourgogne	135/650,-
2016	Meursault "Sous la Velle", Domaine Marc Rougeot, Bourgogne	210/1050,-
2016	Karia Chardonnay", Stag's Leap Wine Cellars, Napa Valley	125/625,-
	ROSÉ	
2017	Marius Rosé by Michel Chapoutier, France	65/325,-
	RED	
2015	Bourgogne Rouge "Couvent des Jacobins", Louis Jadot	85/425,-
2015	Mercurey Vieilles Vignes, Albert Sounit, Bourgogne	145/725,-
2016	Trousseau, Jacques Tissot, Jura	85/425,-
2017	"Marius" Rouge, M. Chapoutier, Rhône	75/375,-
2015	Côtes de Rhone, Elkjær-Amiel	85/425,-
2014	Valtravieso Reserva, Ribera del Duero	120/600,-
2015	PSI, Peter Sisseck, Ribera Del Duero	900,-
2015	Flor de Pingus, Ribera Del Duero	1600,-
2015	Valpolicella Classico Superiore Ripasso, Tornidora	90/450,-
2015	Barbera, Bricco dei Boschi, Piemonte	90/450,-
2013	Barolo, Germano, Piemonte	170/850,-
2016	The One Black, Noble Vines, Monterey, Californien	95/500,-
2014	Stag's Leap Wine Cellars, Hand of Time Red Blend, Napa Valley	500,-
2014	Stag's Leap Wine Cellars, Cabernet Sauvignon Cask 23, Napa Valley	900,-
2015	Stag's Leap Wine Cellars, Cabernet Sauvignon Artemis, Napa Valley	1150,-
2013	Stag's Leap Wine Cellars, S.L.V., Napa Valley	1900,-
	SWEET	
2007	Warre's Late Bottled Wintage Port, Douro	75/600,-

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