

### 3 COURSE MENU

**WHITE ASPARGUS**  
*herb Hollandaise - shrimp*

**CALF MEDALLION**  
*red wine sauce - seasonal vegetables - parsley potatoes*

**SABLE CAKE**  
*rhubarb - vanilla ice creme*

445

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#### STARTER

<b>HOT SMOKED SALMON</b> <i>smoked cheese cream - asparagus creme</i>	140	<b>CAVIAR 30 gr</b> <i>blinis - sour cream - herbs</i>	595
<b>TATAR</b> <i>Of beef tenderloin - almond crunch chili mayo - Vesterhavs cheese</i>	140	<b>LUMPFISH ROE</b> <i>red onion - chives - lemon - sour cream</i>	140

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#### MAIN COURSE

<b>RIBEYE BEARNAISE</b> <i>250g - french fries - seasonal vegetales</i>	345	<b>CATCH OF THE DAY</b> <i>Potatoes - seasonal vegetables - beurre blanc sauce</i>	255
<b>SHOOTING STAR DE LUX</b> <i>fried plaice - smoked salmon - prawns herb Hollandaise - lumpfish roe white asparagus</i>	275	<b>WIENERSCHNITZEL</b> <i>Breaded fillet of veal - potatoes - peas - sauce</i>	235
<b>KRABBENS BURGER</b> <i>salad - cheddar - bacon - french fries - mayo ( also served as vegetarian)</i>	195		

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#### SWEET

<b>HOMEMADE ICE CREAM</b> <i>Berry - raspberry - whipped cream</i>	95	<b>RHUBARB TRIFLI</b> <i>Rhubarb compote - cream - macaroons whipped cream</i>	95
<b>OLD-FASHIONED APPLE CAKE</b> <i>Crumble - whipped cream - raspberry</i>	95	<b>GATEAU MARCEL</b> <i>Raspberry sauce - crispy chokolade</i>	95
		<b>FILLED CHOCOLATES</b> <i>5 pcs. from COCA Chocolates</i>	55