

3 COURSE MENU

RAVIOLI WITH SPINY LOBSTER

Bisque - herbs

STUFFED CHICKEN

Peppersauce - pommes anna - seasonal vegetables

POACHED PEAR

Vanilla ice cream - cinnamon - caramel

395

STARTER

COLDSMOKED SALMON	135	SKAGEN	135
<i>Fennel - buttermilk - dill oil</i>		<i>Shrimp - crayfish - herbs</i>	
FRENCH TATAR	135	CHEVRE CHAUD	135
<i>Classic - herbs - mayo - jerusalem artichoke chips</i>		<i>Au gratin goat cheese - pickled plums nuts</i>	

MAIN COURSE

STEAK BEARNAISE	345	CATCH OF THE DAY	255
<i>250g angus - french fries - seasonal vegetables</i>		<i>Potatoes - seasonal vegetables - beurre blanc sauce</i>	
FARSERET UNGHANEBRYST	225	WIENERSCHNITZEL	235
<i>Pommes Anna - peppersauce - seasonal vegetables</i>		<i>Breaded fillet of veal - potatoes - peas - sauce</i>	
KRABBENS BURGER	195		
<i>Salad - cheddar- bacon - french fries - mayo (also served as vegetarian)</i>			

SWEET

HJEMMELAVET IS	95	BLOMME TRIFLI	95
<i>Berry - raspberry - whipped cream</i>		<i>Baked plums - creme patissiere - macaroons - whipped cream</i>	
OLD-FASHIONED APPLE CAKE	95	GATEAU MARCEL	95
<i>Crumble - whipped cream - raspberry</i>		<i>Raspberry sauce - crispy chocolate</i>	
FILLED CHOCOLATES	55		
<i>5 pcs. from COCA Chocolates</i>			