

SUMMER MENU

From 12.00-16.00
& from 17.00

Lunch & Evening

Moules Frites 189,-

Blue mussels - Fries - Wild garlic mayo

Shooting Star Sandwich 229,-

Roasted bread - Plaice fillet - Shrimps - Salmon - Roe

Fish N' Chips 179,-

Haddock - Fries - Sauce Tartare - Mushy Peas

Dabs 1 pcs. 119,- / 2 pcs. 169,-

Rye bread - Lemon - Pickles

Fish meuniere of "the day" 279,-

Hollandaise - Kartoffler

Beef Tartare 130g. 169,-

Mayo - Herbs - Roasted bread

Surf & Turf 399,-

*Rib Eye - Norwegian lobster - Fries - Bearnaise
Loose the surf? without Norwegian lobster 299,-*

Burrata 159,-

Tomatoes - Bread - Balsamic

For the kids

Fish n' Chips with mayo and pickles 99,-

Fish fillet with fries and pickles 99,-

Mix it up

You decide how much and how many, you can use it as a starter, as an entire meal or just a snack along with a glass of wine...

Stone Crab Claws per. 2 pcs. 89,-

Shell shrimps per. 200g. 79,-

Blue mussels per. 200g. 59,-

Norwegian lobster per. 2 stk. 129,-

Sideorders

Homemade bread and butter 19,-

Potatoes with parsley 49,-

Fries with optional dip 49,-

Sauce Bearnaise 49,-

Garlic mayo 15,-

Homemade sauce tartare 15,-

Homemade Mayo 15,-

Ketchup 10,-

Desserts

Summer Strawberries 99,-

Cream - Sweet - Crunch

Gammelhavns Tarte Tatin 119,-

Oats - Apple - Crème

SUMMER MENU

Fra 12.00-16.00
& fra 17.00

Seafood Platter

Exclusive and delicious seafood etagère with oysters, stone crab, shell shrimps, blue mussels and norwegian lobster. Served with homemade bread and 2 dips

Per person 499,-
10g. Baerii caviar 159,-

Please remember to let us know about allergies, for further information please ask your waiter

Oysters

Au Naturel with lemon 3 pcs. 99,- / 6 pcs. 189,-
With sesame & soya 3 pcs. 119,- / 6 pcs. 199,-
With rose hip vinaigrette 3 pcs. 119,- / 6 pcs. 199,-
Au gratin with hollandaise 3 pcs 149,- / 6 pcs. 289,-
With kimchi 3 pcs. 119,- / 6 pcs. 199,-

Oyster Tasting 229,-

Try our 5 different oysters and enjoy a glass of Charles Bailly, Blanc de Blanc Brut along with them

DRIKKE

Sodavand

Sodavand 50cl. 55,- / 25cl. 35,-

Cola, zero, fanta, sport, egekilde m. citrus, pink grape, lemon

Adelhardt Øko Saft 50cl. 55,- / 27cl. 40,-

Hyldeblomst, rabarber, hindbær, solbær / Elderflower, rhubarb, raspberry, blackcurrant

Adelhardt Øko Juice 27cl. 35,-

Æble, Appelsin / Apple, orange

Isvand 70cl. 25,-

Isvand med mynte & lime 70cl. 30,-

Danskvand m/u citron 70cl. 35,-

Lemonade

Lækre lemonader med danskvand

Lemon 55,-

Spiked lemon med gin 79,-

Fersken 55,-

Spiked fersken med rom 79,-

Granatæble 55,-

Spiked granatæble med vodka 79,-

Til ganen

Snaps 39,- / 489,-

Gl. Dansk 39,-

Øl / Beer

FUR Pilsner 40cl 55,- / 25cl 40,-

FUR Classic 40cl 55,- / 25cl 40,-

FUR IPA 50cl. 78,-

Carlsberg Pilsner 33cl. 49,-

Tuborg Classic 33cl. 49,-

Kronenburg 1664 Blanc 33cl 49,-

Kronenburg 1664 Rosé 33cl 49,-

Grimbergen Double 33cl 59,-

Alkoholfri flaske øl 49,-

Cocktails

Gin/Tonic 89,-

Gin Hass 89,-

Vermouth Tonic 89,-

Rabarber Gin Fizz 89,-

Espresso Martini 99,-

Elderflower Spritz 99,-

Aperol Spritz 89,-

Pink Paloma 89,-

KAFFE / AVEC

Kaffe / Te

Americano 32,- (Refill 19,-)
Kande stempelkaffe 69,-
Te 29,-
Espresso 29,-/39,-
Cortado 29,-
Cappucino 39,-
Café Latte 42,-
Varm chokolade med flødeskum 49,-
Chai Latte 49,-

Iced Coffee

Iced Latte med sirup 59,-

Avec & Likør

Baileys 38,-
Cognac Hennessy V.S. 78,-
Cognac De Luze V.S. 68,-
Whiskey Dalwhinnie 15 years, malt 78,-
Rom Diplomatico 78,-
Rom Ron Zacapa 88,-

Portvin

Fonseca White Sweet Port, Douro Valley, Portugal 68,-/398,-
Fonseca Ruby Port, Douro Valley, Portugal 68,-/398,-

Varme drikke med spiritus

Irish Coffee 78,-
Café no. 43 68,-
Varm chokolade med rom 78,-

VINE / WINE

Mousserende

Cave des Rois, Spumante, Semi Seco, Italien (let drikkelig, semi-sød) 68,-/278,-

Moscato de Asti, Italien (super søde bobler) 68,-/298,-

Blanc de blanc, Brut, Charles Bailly, Frankrig (minder mest om champagne) 78,-/338,-

Cava Brut Bellisco, Spanien (tørre og friske bobler) 68,-/278,-

Cava Vintage Rosé Organic, Spanien (semi søde bobler med røde bær) 78,-/398,-

Hvidvin / White Wine

Macabeo La Villa Real, Spanien (frisk med gule frugter og tilpas syre) 78,-/288,-

2021 Sauvignon Blanc, La Villa Real, Spanien (blomsteraroma og citrus) 88,-/318,-

2021 Godello, Bodegas Merayo, Galicien, Spanien (frugtrig og aromatisk) 88,-/368,-

2021 Chardonnay, Central Coast, Raywood, LA, USA (klassisk chardonnay med tropisk frugt) 98,-/418,-

2019 Weissburgunder Trocken, Baden, Tyskland (mineralsk og tør vin) 98,-/388,-

2022 Riesling Trocken, Freiherr Von Göler, Baden, Tyskland (frisk, mineralsk, lyse blomster) 98,-/398,-

2021 Pouilly Fume, Guy Saget, Loire, Frankrig (frugtrig, aromatisk og intens) 128,-/498,-

2020 Chablis, Le Domaine D' Henri, Bourgogne, Frankrig (blomsterbombe) 138,-/548,-

2022 Arivi, Pecorino Terre di Chieti, Abruzzo, Italien (indtagende, frisk, harmonisk) 78,-/298,-

2021 Poggiotondo Bianco Vermentino, Toscana, Italien (aromatisk, mineralsk og frisk) 98,- / 388,-

Alkoholfri vin / Non-alcoholic wine

Forhør tjeneren omkring hvilke vine vi har i sortiment. pr. flaske 248,-

VINE / WINE

Rosé

Gamay, Mâcon Rosé Alphonse, Bourgogne, Frankrig (sommer og sol i en flaske) 88,-/368,-

Tempranillo Rosé, La Villa Real, Spanien (Let drikkelig sommer rosé) 78,-/288,-

Pico de Aneto, Spanien (Frugtrig og sødmefuld vin) 78,-/298,-

Sierra Cantabria Rosado, Spanien (Frisk og krydret rosé) 88,-/378,-

Rødvin / Red Wine

Tempranillo/Syrah, La Villa Real, Spanien (fin fylde med gode aromaer) 78,-/288,-

2020 Flores de Callejo, Ribera del Duero, Spanien (saftig vin med medium fylde) 118,-/468,-

2019 Crianza, Bodega de Bardos, Ribera del Duero, Spanien (silkeblød med hengivent fad) 118,-/478,-

2020 Cocoon Zinfandel, Californien, USA (sødmefuld og let drikkelig) 88,-/318,-

2020 Cabernet Sauvignon, Central Coast, Raywood, Californien, USA (saftig, mørke frugter, bær) 98,-/418,-

2020 Spätburgunder Trocken, Rheingau, Tyskland (bløde tanniner, røde bær og ristet eg) 118,-/468,-

2019 Chianti, Organic, Poggiotondo, Toscana, Italien (frugtfuld med krydderier) 98,-/388,-

2021 Negroamaro Salento, Lifuli, Puglia, Italien (kraftig, "varm" og blød) 88,-/348,-

2019 Emotion 1, Merlot, Cabernet, Languedoc, Frankrig (fyldig, kraftig, modne bær) 78,-/298,-

2020 Pinot Noir, Domaine Martinolles, Limoux, Frankrig (let vin med røde bær) 88,-/328,-

2019 Ch. Vieille Tour la Rose, St. Emilion Grand Cru, Bordeaux, Frankrig (elegance) 148,-/548,-

Dessertvine / Dessert Wines

Brachetto d'Acqui, Piemonte, Italien (søde røde bobler med et hint af jordbær) 78,-/368,-

Moscato d'Asti San Maurizio, Vallebelbo, Piemonte, Italien (søde og bløde bobler) 68,-/298,-