

starters *served with fresh foccacia bread*

GAMBERI PIL PIL tigerrejer - hvidløg - chili - persille - olivenolie PRAWNS PIL PIL tiger prawns - garlic - chili - parsley - olive oil	145
SALMONE AL FUMO røget laks - dild - spinatcrème - muscatnød SMOKED SALMON smoked salmon - dill - creamed spinach - nutmeg	135
CARPACCIO tynde skiver af oksefilet - parmesan - ristede pinjekerner - rucola - basilikum - olivenolie CARPACCIO thin slices of beef fillet - parmesan - roasted pine nuts - rocket - basil - olive oil	155
RAVIOLI AL GAMBERI ravioli (fyld af ricotta & spinat) - tigerrejer - hummercreme RAVIOLI AL TONNO ravioli stuffed with ricotta and spinach - tiger shrimp - lobster cream sauce	165
AFFETTATI MISTI SUPERIORE italiensk charcuteri - tigerrejer - unika ost - vagtelæg - artiskok - oliven - pesto AFFETTATI MISTI italian charcuterie - tiger prawns - unica cheese - quail egg - artichoke - olives - pesto	195

pasta *made with fresh pasta*

DEL MARE tigerrejer - broccolini - spinat - hummer sauce - forårsløg DEL MARE tiger prawns - broccolini - spinach - lobster sauce - spring onions	195
SALMONE skindstegt laks - broccolini - forårsløg - spinatcrème SALMONE skin fried salmon - broccolini - spring onions - creamed spinach	185
CARBONARA pancetta (<i>italiensk bacon</i>) - cremet sauce - svampe - forårsløg - oregano CARBONARA pancetta (<i>italian bacon</i>) - creamed sauce - mushrooms - spring onions - oregano	165
RAVIOLI (fyld af ricotta & spinat) - olivenolie - smør - salvie (V) RAVIOLI stuffed with ricotta and spinach - olive oil - butter - sage (V)	155
ARRABIATA rigatoni - friske sherrytomater - frisk chili - hvidløg - basilikum (V) ARRABIATA rigatoni - fresh cherry tomatoes - fresh chili - garlic - basil (V)	145
MANZO grillede skiver af oksefilet - svampe - broccoli asparges - forårsløg - paprika - cremet sauce MANZO grilled slices of beef fillet - mushrooms - asparagus - spring onions - paprika - creamed sauce	185

grill dishes *served with bearnaise & pepper sc. - spinach/avocado salad - french fries*

RIBEYE (350 g) - steak skåret af det øvre stykke af modnet højreb 395
RIB EYE (350 g) - steak cut from the upper part of sirloin beef

TOURNEDOS (225 g) - oksemedaljon skåret af oksemørbrad 395
TOURNEDOS (225 g) - beef medallion cut from beef tenderloin

VITELLO ROAST (225 g) - skiver af grillet kalvefilet med rosmarin 325
VEAL FILLET (225 g) - slices of grilled veal fillet with rosemary

TOMAHAWK (1000 g inkl. ben) - stor oksekotelet skåret af irsk oksefilet - tranches v/ bordet **(1 pers.)** 695
TOMAHAWK (1000 g inclusive bone) - big beef cutlet cut from irish fillet of beef - sliced at table (1 person)

TOMAHAWK (1000 g inkl. ben) - stor oksekotelet skåret af irsk oksefilet - tranches v/ bordet **(2 pers.)** pr. pers. 395
TOMAHAWK (1000 g inclusive bone) - big beef cutlet cut from irish fillet of beef - sliced at table (2 persons) - per person

MENU BISTECCA

GAMBERI PIL PIL

tigerrejer - hvidløg - chili - persille - olivenolie

tiger prawns - garlic - chili - parsley - olive oil

BISTECCA ROAST

oksefilet grillet med rosmarin – bearnaise- & pebersauce - spinat / avocadosalat - pommes frites

filet of beef - roasted with rosemary – bearnaise- & pepper sauce - spinach / avocado salad - french fries

DESSERT TRILOGI

crème brûlée - panna cotta - sorbet

crème brûlée - panna cotta - sherbet

3 RETTER

3 COURSES

445

side orders

FOCCACIA FOCCACIA BREAD **3 pcs.** 35

CHILI MAYONNAISE CHILI MAYONNAISE 20

OLIVEN GREEN GRILLED OLIVES 45

AIOLI GARLIC MAYONNAISE 20

POM. FRITES FRENCH FRIES 45

unika cheese

3 pcs. 125

GAMMEL KNAS

dehydreret havarti

dehydrated havarti

DEN HVIDE DAME

hvidskimmelost

white mold cheese 75+

HØGELUNDGAARD

frugtagtig blå ost

fruity blue cheese

small sweets *choose 3 or 6 different small sweets - sharing is welcome*

HINDBÆRSORBET **CRÈME BRÛLÉE** **CHEESECAKE** **HAVTORNORSORBET** **3 / 6 pcs. 95 / 175**

RASPBERRY SORBET CRÈME BRULÉE CHEESECAKE BUCKTHORN SORBET

VANILLEIS **ÆBLESORBET** **PANNA COTTA** **CHOKOLADEFONDANT**

VANILLA ICE CREAM APPLE SORBET PANNA COTTA CHOCOLATE FONDANT