

ALL DAY MENU

17

Opening hours / Monday - Sunday 10:00 am - 01:00 am / Kitchen 10:00 am - 09:30 pm

SALADS

CLUB SANDWICH
Grilled chicken breast
egg salad, bacon,
chick peas, tomato -
in a foccacio bun

135 dk

CHEVRE CHAUD
Goat cheese, walnuts, honey
raddichio, truffe & vinaigrette

145 dk

CEASAR
Sundried tomato, olives nicoise
dressing, parmesan, watercress,
croutons & grilled chicken.

140 dk

17 BURGER
Beef patty, cheddar,
bacon, pickled onion,
salad & vinaigrette.
Pommes frites

140 dk

**SNAPS
MAKES
SMØRREBRØD
BETTER**

2 cl
40 dk

SMØRREBRØD

**Choose:
2 pcs. 185 dk / 3 pcs. 235 dk**

STJERNESKUD
Steamed and fried
fillet of plaice, tomato-
dressing, asparagus,
shrimps & danish caviar
140 dk

AVOCADO
Almonds - Asparagus - Coriander

HERRING
Capers - Red onions - Cress

EGGS & SHRIMPS
Hard boiled eggs - Shrimps - Mayo

FILET OF PLAICE
Mayonnaise - Shrimps - Dill

ROASTBEEF
Pickles - Crispy onions - Horseraddish

CHICKEN SALAD
Asparagus - Bacon - Mushrooms

For any allergies please contact your waiter / waitress

FRUITS DE MER

all day from 10:00 am - 09:30 pm

PLATEAU DE FRUITS DE MER

Oysters - Shrimps
Langoustines - 1/2 Lobster
Rillette of crab - Tuna tataré

Served with different garnishes.

One person 400 dk

For additional
Osciestra Caviar + 180 dk

OYSTERS

Gillardeau oysters n3

19 dk per Oyster.

SHRIMPS

Boiled shrimp served with,
lemon, bread & aioli.

95 dk

1/2 LOBSTER

Grilled lobster served with aioli,
lemon, herb butter & bread

180 dk

FISH N CHIPS

Codfish in beer batter &
homemade sauce tartare.
Served with pommes frites

189 dk

SIDES 25 dk

POMMES FRITES / GREEN SALAD / CRUSHED POTATOES

STARTERS

Soft cheese
Brillat savarin cheese, dried fruits,
walnuts & balsamic glaze 110 dk

Tuna Tartare
Avocado - Lemon vinaigrette
Corriander - Yellowfin Tuna 130 dk

Beef Carpaccio
Olive oil vinaigrette - Parmesan
Rocket salad - Capers & onionpure 120 dk

Steak au frites
350 g ribeye , green salad w. vinaigrette
bearnaise sauce & pommes frites 245 dk

Glazed lamb
Braised lamb, parsnip salad, mint
fresh yoghurt dressing 225 dk

Onion & Celeriac (VEGGIE)
Baked celeriac pan fried and seasoned
with herbs & roasted onions 200 dk

DESSERTS

Creme Brulée
Classic with vanille ice cream 125 dk

Rødgrød med fløde
Cooked berries and creme double 110

Sticky chocolate
Cake, salted caramel,
walnuts & whipped cream 100 dk

MAIN COURSES

Baked salmon
Potato and black olive compoté,
lime sauce & fresh cruditeés 210 dk

Tournedos
Beef tenderloin, grilled summer vegetables,
& romain salad 255 dk
Sauce Pepper / Red wine