

Serveres fra 17.30 – 21.30 / served from 17.30 - 21.30

BRASSERIE MENU UGE 38

Lørdag d. 17. september – fredag d. 23. september

Rimmet kammusling

/Cured scallop

Gulerod, saltede mandler, bronze fennikel & grape vinaigrette

/Carrots, salted almonds, bronze fennel & grape vinaigrette

125,-

Gravad okseinderlår

/Cured thigh of beef

Jordskokker fra Tranum, spæde salater & sennepsvinaigrette

/Jerusalem Artichokes from Tranum, fresh salads & mustards vinaigrette

145,-

Grillet kylling Satay

/Grilled chicken Satay

Sprøde salater, peanuts, lime & koriander

/Crispy salads, peanuts, lime & cilantro

245,-

Hvid chokolademousse

/White chocolate mousse

Syltet æble, ingefær & citron

/Marinated apple, ginger & lemon

95,-

2 RETTER 345,-

Rimmet kammusling & Grillet kylling Satay

Tilhørende vinmenu 2 glas 195,-

3 RETTER 395,-

Rimmet kammusling, Grillet kylling Satay & Hvid chokolademousse

Tilhørende vinmenu 3 glas 275,-

4 RETTER 445,-

Rimmet kammusling, Gravad okseinderlår, Grillet kylling Satay & Hvid chokolademousse

Tilhørende vinmenu 4 glas 350,-

HUSMANDSKOST

/ Menu of the day

Stegte karbonader

/Fried minced pork

Stuvet kål, kartofler & persille

/Stewed cabbage, potatoes & parsley

165,-

Serveres fra 17.30 – 21.30 / served from 17.30 - 21.30

BRASSERIE MENU UGE 39

Lørdag d. 24. september – fredag d. 30. september

Røget kylling

/Smoked chicken

Majs, pak choi, sort hvidløg & citrontimian

/Corn, pak choi, black garlic & lemon thyme

125,-

Gravad okseinderlår

/Cured thigh of beef

Jordkokker fra Tranum, spæde salater & sennepsvinaigrette

/Jerusalem Artichokes from Tranum, fresh salads & mustards vinaigrette

145,-

Stegt kalvefilet

/Seared veal fillet

Hokkaido græskar, salvie, sprøde kerner & jus gras sauce

/Hokkaido pumpkin, sage, crunchy seeds & jus gras sauce

245,-

Vanilje Panna Cotta

/Vanilla panna cotta

Sæsonens bær, mandel crumble & Amarena kirsebær

/Berries of the season, almond crumble & Amarena cherries

95,-

2 RETTER 345,-

Røget kylling & Stegt kalvefilet

Tilhørende vinmenu 2 glas 195,-

3 RETTER 395,-

Røget kylling, Stegt kalvefilet & Vanilje Panna Cotta

Tilhørende vinmenu 3 glas 275,-

4 RETTER 445,-

Røget kylling, Gravad okseinderlår, Stegt kalvefilet & Vanilje Panna Cotta

Tilhørende vinmenu 4 glas 350,-

HUSMANDSKOST

/ Menu of the day

Pandestegte frikadeller

/Pan-fried meatballs from pork

Kartofler, brun sauce & hjemmesylt

/Potatoes, gravy & homemade pickles

165,-

Serveres fra 11.30 – 21.30 / served from 11.30 - 21.30

KLASSIKERE

KLASSIKERE

Classics

Club sandwich med hjemmelavet karrydressing, kylling & sprød bacon <i>/Club sandwich with homemade curry cream, chicken & crispy bacon</i>	109,-
Himmerlandsburger med aioli, syltede rødløg, bacon, cheddar & sprøde friter <i>/HimmerLands burger with aioli, pickled red onions, cheddar & crispy fries</i>	149,-
Larsens Bøfsandwich med sprøde friter <i>/Traditional Danish "Bøfsandwich" with crispy French fries</i>	149,-
Stjernesnud med håndpillede rejer, tomatiseret dressing & krydderurtesalat <i>/Fried fish on bread with shrimps, tomato cream & fresh herbs</i>	149,-
Tapas-tallerken med specialiteter & sylterier fra Rævhede <i>/Tapas plate with specialties & pickles from Rævhede</i>	149,-

SALATER

/Salads

Cæsar salat med kylling <i>/Crispy salads with sour cream, croutons & chicken</i>	139,-
Sprød salat sprød spidskål, sesamdressing, croutons & varmrøget laks <i>/Crispy salads with sour cream, croutons & hot smoked salmon</i>	139,-
Salat af solmodne tomater med burrata, olivenolie & basilikum <i>/Salad of sun-ripened tomatoes with burrata, olive oil & basil</i>	(vegetar) 139,- (Vegetarian)
Sprød spidskål, sesamdressing, sprøde falafler og ærte spire <i>/Crispy cabbage salad, sesame dressing, crispy falafels & pea sprouts</i>	(vegetar) 139,- (Vegetarian)

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FORRETTER

/Entrees

Koldrøget laks med peberrod, agurk, syltet citron & sprød malt <i>/Cold smoked salmon with horseradish, cucumber, pickled lemon & crispy malt</i>	129,-
500g hvidvinsdampede blåmuslinger, persille, pommes frites & aioli <i>/500g White wine steamed mussels, parsley, French fries & aioli</i>	129,-
Carpaccio med sprød parmesan, ristede pinjekerner og trøffelvinaigrette <i>/Carpaccio with crispy parmesan, toasted pine nuts & truffle vinaigrette</i>	129,-
Forret fra ugemenu <i>/Entrees from "Menu of the week"- check page 1</i>	129,-

HOVEDRETTER

/Main Course

Grillet oksemørbrad med sprøde fritter, kålskud & sauce bearnaise <i>/Grilled beef tenderloin with crispy French fries, cabbage sprout & sauce bearnaise</i>	349,-
Helstegt rødspætte med brunet- smør, grillet citron, capers & persille kartofler <i>/Roasted plaice with browned butter, grilled lemon, capers & parsley potatoes</i>	229,-
Klassisk wienerschnitzel med råstegte kartofler og ærter, her til smørsauce <i>/Wiener schnitzel with fried potatoes, peas & butter gravy</i>	229,-
Risotto med sprødt sommergrønt fra Tranum <i>/Risotto with crispy greens of the season from Tranum</i>	(Vegetar) 199,- (Vegetarian)
Hovedret fra ugemenu - se side 1 <i>/Main course from "menu of the week"- check page 1</i>	269,-
Ugens husmandskost – se side 1 <i>/Main course from "menu of the day"- check page 1</i>	169,-

DESSERTER

/Dessert

Chokolade-Isbombe med marengs, mynte & karamel <i>/Chocolate ice cream "bomb" with meringue, mint & caramel</i>	109,-
Creme Brulé med hindbærsorbet, friske sensommerbær & vanilje <i>Creme Brulé with raspberry sorbet, fresh berries of the season & vanilla</i>	109,-
Dessert fra ugemenu <i>/Dessert from "menu of the week"- check page 1</i>	109,-
4 gode oste fra danske mejerier <i>/4 kinds of Danish cheese with homemade garnish</i>	125,-

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No. 1		
Tomat – mozzarella – basilikum	(Vegetar)	119,-
<i>/Tomato – mozzarella – basil</i>	(Vegetarian)	
No. 2		
Tomat - mozzarella – frisk tomat – Stracciatella – basilikum	(Vegetar)	119,-
<i>/Tomato – mozzarella – San Marzano tomatoes – Stracciatella – basil</i>	(Vegetarian)	
No. 3		
Mascarpone – frisk tomat – kartoffel – rosmarin – sort peber	(Vegetar)	119,-
<i>/Mascarpone – fresh tomato – potatoes – rosemary – black pepper</i>	(Vegetarian)	
No. 4		
Tomat - mozzarella - osten "Gammel Knas" - urtekogt skinke		129,-
<i>/Tomato – mozzarella – Danish cheese "Gammel Knas" – ham</i>		
No. 5		
Tomat - mozzarella - pepperoni - parmesan		129,-
<i>/Tomato – mozzarella – pepperoni – parmesan</i>		
No. 6		
Tomat - mozzarella – urtekogt skinke - champignon – artiskok		129,-
<i>/Tomato – mozzarella – ham – mushrooms – artichoke</i>		
No. 7		
Tomat - mozzarella - Nduja - oliven		129,-
<i>/Tomato – mozzarella – Nduja – olive</i>		
No. 8		
Tomat - mozzarella - oksefars – marinerede grøntsager		129,-
<i>/Tomato – mozzarella – beef – marinated vegetables</i>		
No. 9	(Vegetar)	
Mascarpone - mozzarella - blåskimmelost – osten "Gammel knas"- gedeost		129,-
<i>/Mascarpone – mozzarella – blue mold – Danish cheese "Gammel Knas" – goat cheese</i>	(Vegetarian)	
Tilføjelser/ Additions		
Stracciatella		20,-
<i>/Stracciatella</i>		
Skinke fra Rævhede		25,-
<i>/Ham from Rævhede</i>		
Ansjoser		15,-
<i>/Anchovies</i>		
Sorte oliven		10,-
<i>/Black olives</i>		
Blåskimmelost		15,-
<i>/Blue mold cheese</i>		
Gedeost		15,-
<i>/Goat cheese</i>		
Rucolasalat		10,-
<i>/Rucola</i>		
Glutenfri pizza		25,-
<i>/Glutenfree pizza</i>		

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BØRNEMENU

/Children's menu

Alle børneretter serveres med et lille udvalg af sprøde grøntsager, pommes friter & dressing.

/All children's menus are served with a small selection of crispy vegetables, French fries & dressing

For at undgå madspild laves der små portioner – dog er al opfyldning uden beregning.

/To avoid food waste, small portions are made, however, all refills are free of charge.

Klassisk mini burger <i>/Classic mini burger</i>	89,-
Sprøde nuggets <i>/Crispy nuggets</i>	89,-
Sprød fiskefilet <i>/Crispy fish filet</i>	89,-
Pizza med skinke & ost <i>/Pizza with ham & cheese</i>	89,-
Pizza med pepperoni & ost <i>/Pizza with pepperoni & cheese</i>	89,-
Børneis med chokoladesauce <i>/Ice cream with chocolate sauce</i>	89,-