

# FORRETTER

## STARTERS

**RØGET LAKS** | trancheret ved bordet, spinatcrème  
*smoked salmon | carved at the table, spinach cream*

**135,- | € 20**

Vi anbefaler Ørbæk Fynsk Forår

**HVIDE ASPARGES** | rejer, sauce Mousseline, urter  
*White asparagus | shrimps, sauce Mousseline, herbs*

**135,- | € 20**

Vi anbefaler Evaos, Soave, Corte Moschina

**TARTELETTER** | høns i asparges

*Tartlet shells | chicken and asparagus in cream sauce*

**85,- | € 12**

Vi anbefaler Indslev Svane Hvede

**CARPACCIO AF OKSE** | parmesan, rucola, olivenolie  
*Beef carpaccio | parmesan, rucola, olive oil*

**115,- | € 17**

Vi anbefaler Mercurey Pinot Noir

# HOVEDRETTER

## MAIN COURSES

**WIENERSCHNITZEL** | ærter française, pommes sauté, brunet smør  
*Wiener Schnitzel | peas, bacon, sauteed potatoes, butter sauce*

**225,- | € 32**

Vi anbefaler Midtfyns Chili Triple

**SPRØDSTEGT FLÆSK AD LIBITUM** | kartofler, persillesovs, surt  
*Slices of roasted pork | potatoes, parsley cream sauce, marinated beet roots*

**175,- | € 25**

Vi anbefaler Refsvindinge Ale 16

**VESTERHAVSRØDSPÆTTE** | smørdampet grønt, kartofler, brunet smør  
*Plaice | steamed vegetables, potatoes, butter sauce*

**210,- | € 30**

Vi anbefaler Trimbach Riesling Alsace

**VEGETARPASTA** | tomat, friske urter  
*Vegetarian pasta | tomato, fresh vegetables*

**165,- | € 24**

Vi anbefaler Elderton Chardonnay

**RØGET UNGHANE** | confiteret lår, nye små gulerødder, ramsløgskartofler  
*Smoked cockerel | confit thighs, new small carrots, ramsons potatoes*

**255,- | € 37**

Vi anbefaler Gigondas, Dom. Brussét

# GRILLRETTER

## GRILL DISHES

**FLAMBERET OKSEMØRBRAD** | rodfrugter, pebersauce, stegte kartofler  
*Flambéd Tenderloin | root vegetables, pepper sauce, fried potatoes*

**335,- | € 48**

Vi anbefaler Larose de Gruad, Bordeaux

**STEAK AF MODNET HØJREB** | bagt tomat, ærter française, pommes frites, bearnaise  
*Steak of dry aged sirloin | baked tomato, peas, French fries, sauce Bearnaise*

**265,- | € 38**

Vi anbefaler Refsvindinge Ale 16

**TOURNEDOS BEARNAISE** | pommes frites, årstidens grønt, bearnaise  
*Tournedos Bearnaise | french fries, green's of the season, sauce Bearnaise*

**325,- | € 47**

Vi anbefaler La Grave á Pomerol

# OST & DESSERT

## CHEESE & SWEETS

**3 SLAGS DANSKE OSTE FRA UNIKA** | sylt, oliven, smørristet rugbrød  
*3 pcs. of Danish cheese from Unika | pickles, olives, butterfried ryebread*

**95,- | € 14**

Vi anbefaler Fonseca, 20 års Tawny

**CRÊPES SUZETTE** | orangeflamberede pandekager, vanilleis, min. 2 kuv.  
*Crêpes suzette | orange flambéd pan cakes, vanilla icecream*

**125,- | € 18**

**BANANA SPLIT** | vanilleis, flødeskum, chokoladesauce, mandelsplitter  
*Banana Split | vanilla icecream, whipped cream, chocolate sauce, almonds*

**85,- | € 12**

**ÆBLE-KVÆDE TÆRTE** | friske bær, Grand Marnier is  
*Apple-quince pie | Fresh berries, Grand Marnier ice cream*

**135,- | € 20**

**KRYB I LY ISDESSERT** | lun chokoladesauce  
*Kryb | ly icecream dessert | warm chocolate sauce*

**85,- | € 12**

# MENU

**HVIDE ASPARGES** | rejer, sauce Mousseline, urter  
*White asparagus | shrimps, sauce Mousseline, herbs*

**RØGET UNGHANE** | confiteret lår, nye små gulerødder, ramsløgskartofler  
*Smoked cockerel | confit thighs, new small carrots, ramsons potatoes*

**ÆBLE-KVÆDE TÆRTE** | friske bær, Grand Marnier is  
*Apple-quince pie | Fresh berries, Grand Marnier ice cream*

**333,- | € 48**