

A HEREFORD BEEFSTOUW

FORRETTER

STARTERS



1. Røget laks..... 118,- / €17
Smoked Salmon.

2. Variation af snegle 110,- / €16
Escargots in 3 Variations:

3. Scampi fritti 115,- / €16
Deep-fried Scampi.

4. Rejecocktail 98,- / €14
Prawn Cocktail.

5. Grønlandsk stenbiderrogn..... 155,- / €22
Greenlandic Lumpfish roe.

6. Karrysuppe 88,- / €13
Curry Soup.

7. Limemarinerede kammuslinger..... 118,- / €17
Scallops Marinated in Lime.

8. Moskuscarpaccio ..138,- / €20
Carpaccio of Musk Ox.

9. Beefstouw tatar138,- / €20
House tartare of hand-cut beef.

APERITIF

Crémant Brut
Lille flaske til
2 glas.....98,-/€14

MØRBRAD

FILLET STEAK



10A.... ca. 180 g..... 325,- / €46

10B.... ca. 250 g..... 425,- / €61

FILET

SIRLOIN STEAK



12A.... ca. 250 g 315,- / €45

12B.... ca. 400 g 415,- / €59

T-BONE



13A.... ca. 500 g..... 425,- / €61

TRANCHERES VED BORDET

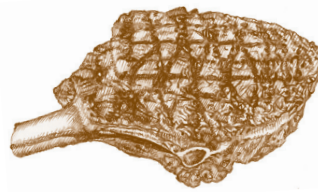
CARVED AT YOUR TABLE

Ca. 30 minutters tilberedningstid.
Please allow approx. 30 minutes.



CÔTE DE BOEUF

RIBEYE ON THE BONE



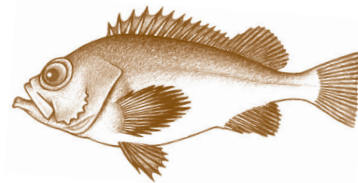
27A ca. 750 g 725,- / €104

Skåret af oksehøjreb af Prime Irish Hereford. (Til 2 pers.) Hertil valg af kartoffel og peber/krydderurte-vinaigrette.

Prime Irish Hereford. (For 2 people). With your choice of potato and a pepper/herb vinaigrette.

GRILLET RØDFISK

GRILLED REDFISH



15A. Grillet grønlandsk rødfisk.....295,- / €42

HAKKEBØF

GROUND STEAK



14A ca. 200 g 175,- / €25

DESSERTER & OST

DESSERTS & CHEESE

20. Ostetallerken95,- / €14
Cheese plate.



21. A Hereford Special.....98,- / €14

Vaniljeis, rommarinerede rosiner, ingefær, flødeskum, kaffedrys og Caloric Punch. / Vanilla ice cream, raisins in rum, ginger, whipped cream, powder coffee, Caloric liqueur.

22. Lune

pandekager 108,- / €15

I orangesauce. Med vaniljeis.

Warm pancakes in orange sauce. Served with vanilla ice cream.

23. Vaniljeis88,- / €13

Med varm chokoladesauce.

Vanilla ice cream with hot chocolate sauce.

24. Æble- eller rabarberkage78,- / €11

Efter sæson.

Apple- or rhubarb cake (Acc. to season).

25. Lun kransekage ... 48,- / €7

Med blød nougat.

Warm almond cake with soft nougat.

KAFFE



Stempelkaffe..... 40,- / €6

Espresso..... 35,- / €5

Cappuccino, Latte..... 40,- / €6

Macchiato 40,- / €5

Te / Tea 35,- / €5

Irish Coffee..... 85,- / €12

2 cl Whiskey.

Grønlandsk kaffe 177,- / €25

Greenlandic Coffee

2 cl Whiskey, 2 cl Kahlua, 1 cl Grand Marnier.

TILKØB TIL BØFFEN

EXTRA WITH YOUR STEAK
Priserne er eksklusive bov.
The prices do not include a steak.



Surf & Turf..... 138,- / €18

En halv hummerhale.
Half a Lobster Tail.

Bearnaisesauce..... 36,- / €5

Pebersauce 36,- / €5
Sauce Bearnaise or pepper sauce.

EXTRAS

KALVEFILET

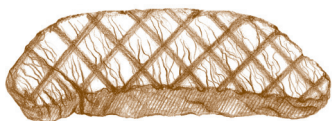
VEAL SIRLOIN STEAK



11A....ca. 200 g250,- / €36

TYKSTEGSFILET

RUMP STEAK



17A.... ca. 200 g225,- / €32

GRILLSPYD

GRILLED SKEWER



16A ... ca. 150 g 165,- / €24

RENSDYR MIGNON

REINDEER MIGNON

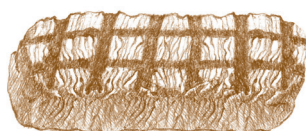
19A... ca. 225 g..... 325,- / €46

Greenlandic Reindeer Mignon.

Sæson

FILET AF MOSKUS

MUSK OX LOIN



24A ca. 225 g 425,- / €61

Greenlandic Musk Ox Loin.

Sæson

RENSDYR / MOSKUSBØF

REINDEER / MUSK OX STEAK

25A.....ca. 200 g 190,- / €27

Sprød og saftig krydret hakkebøf.

Juicy ground steak. With fried mushrooms.

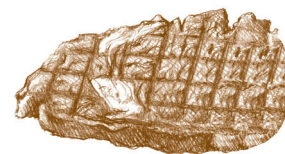
LAMMEFILET PÅ BEN

RACK OF LAMB



30A.... ca. 300 g 315,- / €45

RIBEYE



18A.... ca. 250 g 325,- / €46

18B.... ca. 350 g 410,- / €59

I prisen på alle hovedretter indgår pommes frites eller bagt kartoffel og kryddersmør.

The prices of all main courses are inclusive of French fries or a baked potato and seasoned butter.

SALATBAR

MIX YOUR OWN SALAD



Med hovedret.....88,- / €13
With a Main Course.

Som hovedret..... 180,- / €26
As a Main Course.