

# Forretter - Starters

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## **Badehotellets Rejecocktail – Shrimp Cocktail**

Håndpillede rejer, 1000'øers dressing, salat, asparges, ørredrogn og citron

*Hand-peeled shrimps, 1000 Islands dressing, lettuce, asparagus, salmon caviar & lemon*

Kr. 120

Vinforslag / wine suggestion: Chablis

## **Laksesymfoni**

Koldtrøget, varmtrøget og gravad laks, dressing, rødbede puré, salat, radiser, sprøde rugbrødschips

*Cold smoked and warm smoked and "Gravad" Salmon, paste of beet root, lettuce, radishes, crisps of rye bread*

Kr. 120

Vinforslag / wine suggestion: Riesling eller Chablis

## **Fransk løgsuppe – French Onion soup**

Klassisk fransk løgsuppe med oste/hvidløgsbrød som tilbehør

*Classic French onion soup served with cheese/garlic bread*

Kr. 95

Vinforslag / wine suggestion: Ripasso eller Barolo

## **Honningbagt Spidskål – Honey baked Scallions**

Honningbagt spidskål med glaseret gulerod, syrnede fløde, nødder, grøn olie og pinjekerner

*Honey baked Scallions with glazed carrots, sour cream, nuts and green oil and pine nuts*

Kr. 110

# *Hovedretter - Main courses*

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## **Krogmodnet Oksesteak á 250g – Sirloin steak**

Whiskey-sauce (Single cask, single malt whiskey), hertil rustikke pommes frites og sæsonens grøntsager

*Whiskey-sauce (single cask, single malt whiskey), crispy pommes frites and vegetables of the season*

Kr. 365

(tilkøb af 100g ekstra kød kr. 415 – *extra large* +100g steak kr. 415)

Vinforslag / wine suggestion: Barolo

## **And a'la Orange – Duck a'la Orange**

Safigt, stegt andebryst, appelsin-sauce, sprød kålsalat og søde kartofler

*Fried breast of duck, orange-sauce cabbage salad, sweet potatoes*

Kr. 325

Vinforslag / wine suggestion: Barolo or Ripasso

## **Dagens Fisk – Fish of the day**

(spørg tjeneren – *ask your waiter*)

Stegt eller dampet fisk afhængigt af arten, serveres med brunet smørsovs, stegte og dampede grøntsager, hertil kogte petit dild-kartofler

*Fried or steamed fish – depending of fish – served with butter-sauce, fried and steamed vegetables, petit boiled dill-potatoes*

Kr. 285

Vinforslag / wine suggestion: Chablis

## **Kalve Spidsbryst – *Tip breast of Veal***

Stegt kalvspidsbryst, serveres med peberrods-sauce, grønne bønner, glaserede gulerødder,  
hertil kogte petit persille-kartofler

*Fried Tip Breast of Veal, served with horse-radish-sauce, green beans, glazed carrots and petit  
boiled parsley-potatoes*

Kr. 285

Vinforslag / wine suggestion: Barolo eller/or Ripasso

## *Desserten*

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### **Pandekage med Is – *Pancake with icecream***

Serveres med friske bær, nødder og chokoladesauce

*Served with fresh berries, nuts & chocolate sauce*

Kr. 125

Drink-forslag / suggested drink: White port wine

### **Ris a'la mande – *Rice a'la mande***

Klassisk Ris a'la mande med varm kirsebær-sauce

*Classic Rice a'la mande served with warm cherry-sauce*

Kr. 95

Drink-forslag / suggested drink: Rød portvin / Red Port

### **Mandeltærte - *Almond pie***

Sprød mandel/marcipan-tærte, serveret med varm abrikos-sauce

*Crispy almond/marcipan pie served with warm abricot-sauce*

Kr. 110

Drink-forslag / suggested drink: Cointreau (appelsin-likør)

### **Kokkens ostebræt – *Chef's selection of cheeses***

4 af Husets oste serveres med appelsinskive, friske figen-både, nødder og garniture, husets brød og kiks, kokkens hjemmepiskede smør

*4 selected cheese's of the house, served with orange slice, fresh figs, nuts and garniture, bread and biscuits, chef's homemade butter*

Kr. 125

Drink-forslag / suggested drink: mørk Rom / dark Rum