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| 1.  | Marinated herring   | 55,-  |
| 2.  | Pickled herring   | 55,-  |
| 3.  | Curry-spiced herring of the house   | 58,-  |
| 4.  | Pickled herring from the island of Christiansø  | 58,-  |
| 5.  | Fried and marinated herring   | 58,-  |
| 6.  | Boiled vinegar herring with herbs   | 58,-  |
| 7.  | Sardines on toast   | 62,-  |
| 8.  | Egg with shrimps and mayonaise  | 88,-  |
| 9.  | Shrimps with mayonaise and lemon  | 118,- |
| 10. | Smoked salmon with scrambled egg  | 108,- |
| 11. | Fried filets of plaice  | 82,-  |
| 12. | Fried fish meatballs  | 78,-  |
| 13. | Smoked eel with scrambled egg   | 115,- |
| 14. | Eel, smoked and fried, with scrambled eggs  | 125,- |
| 15. | Home-made chicken salad   | 72,-  |
| 16. | Breast of chicken with mushrooms á la creme   | 108,- |
| 17. | Liver paté and boiled, salted beef  | 64,-  |
| 18. | Home-made rolled seasoned meat with jelly and onions                                  | 75,-  |
| 19. | Smoked tenderloin of pork marinated in beer, with scrambled eggs and grilled asparagi | 88,-  |
| 20. | Warm liver paté with fried bacon  | 62,-  |
| 21. | Fried meat balls with red cabbage   | 68,-  |
| 22. | Warm rib roast with red cabbage   | 75,-  |
| 23. | Roast beef with fried onion and remoulade sauce                                       | 82,-  |
| 24. | Boiled brisked of beef with pickles and horse-radish                                  | 82,-  |
| 25. | Boiled salted tounge with chicken salad, served with murstad butter                   | 118,- |
| 26. | Beef tatar  | 98,-  |
| 27. | Beef tatar slightly fried on toast with egg yolk                                      | 118,- |
| 28. | Mild cheese   | 52,-  |
| 29. | Old, strong cheese with lard, jelly and rum   | 68,-  |
| 30. | Pötkase, stirred with cognac  | 75,-  |
| 31. | Brie with prunes, boiled in red wine  | 64,-  |
| 32. | Gorgonzola with red onions and egg yolk   | 64,-  |
| 33. | Goat's milk cheese with toasted ruebread  | 64,-  |
| 34. | Danish Bluecheese from the island of Bornholm   | 64,-  |
| 35. | Home-made petits fours  | 16,-  |