

## S N A P S

Albatrossens spicedsnaps	45/80
Aalborg Dill aquavit	45/80
Aalborg Pors	45/80
Red Aalborg aquavit	45/80

O.P. Anderson aquavit	45/80
Linie aquavit	45/80
Aalborg Jubilæums aquavit	45/80
1/1 Bottle	850

## L U N C H P L A T T E R S

MINIMUM OF 2 PERSONS PER PLATTER

<b>THE SAILORS PLATTER</b>	245
<b>CURRY HERING</b> <i>onion - apple</i>	
<b>PANFRIED FISHCAKE</b> <i>chunky remoulade sauce</i>	
<b>CHIKEN MAYO SALAD</b> <i>asparagus - bacon</i>	
<b>PORK TENDERLOIN STEAK</b> <i>a la crème</i>	

<b>THE CAPTAINS PLATTER</b>	325
<b>CURRY HERING</b> <i>onion - apple</i>	
<b>DEEFDRIED PLAICE</b> <i>remoulade sauce</i>	
<b>SMOKED SALMON</b> <i>scrambled eggs - chives</i>	
<b>CHICKEN MAYO SALAD</b> <i>asparagus - bacon</i>	
<b>SHELLFISH MAYO SALAD</b> <i>herbs and asparagus</i>	
<b>PORK TENDERLOIN STEAK</b> <i>a la crème</i>	

### O Y S T E R S

3 Oysters	145
6 Oysters	255
9 Oysters	355

### G I A N T T A R T L E T

500 gram creamy chicken - asparagus	155
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### F I S H & S H E L L F I S H

<b>SMOKED EEL</b>	165
<i>Scrambled eggs - chives</i>	
<b>PANFRIED FILET OF PLAICE</b>	135
<i>Lemon mayo - handpeeled prawns</i>	
<b>DEEFDRIED CRISPY FILET OF PLAICE</b>	125
<i>Chunky remoulade sauce - lemon</i>	
<b>THE CAPTAINS HANDPEELED PRAWNS</b>	145
<i>Homemade white bread - lemon mayo</i>	
<b>EGG &amp; PRAWNS</b>	105
<i>Handpeeled prawns - lemon mayo</i>	
<b>SHELLFISH MAYO SALAD</b>	150
<i>Handpeeled prawns - mayo - herbs - asparagus</i>	
<b>SMOKED SALMON</b>	145
<i>Scrambled eggs - chives</i>	
<b>TRADITIONAL SHOOTING STAR</b>	195
<i>1 steamed - 1 deepfried filet of plaice, handpeeled prawns - smoked salmon - lemon mayo</i>	

### H E E R I N G

<b>CHRISTIANSØ MARINATED HEERING</b>	95
<i>Yolk - onion - capers</i>	
<b>CHRISTIANSØ SPICED HEERING</b>	95
<i>Onion - creme fraiche - deepfried capers</i>	
<b>CURRY HEERING</b>	85
<i>Onion - apple - ½ "smiling egg"</i>	
<b>PANFRIED PICKLED HEERING</b>	95
<i>Pickled beets - coarse mustard</i>	

### P O U L T R Y & M E A T

<b>CHICKEN MAYO SALAD</b>	95
<i>Green asparagus - crispy bacon</i>	
<b>CLASSIC TATARE</b>	145
<i>Yolk - horseradish</i>	
<b>PORK TENDERLOIN STEAK</b>	135
<i>a la crème</i>	
<b>PARISIAN MINCED STEAK</b>	155
<i>Pickles - horseradish - beetroot - capers - yolk</i>	
<b>RIB ROAST</b>	115
<i>Pickled red cabbage - pickled cucumbers</i>	

### V E G G I E S

<b>CLASSICAL POTATOES</b>	95
<i>Smoked mayonnaise - bacon</i>	
<b>TOMATO</b>	85
<i>Smoked mayo - red onion - watercress</i>	
<b>AVOCADO</b>	125
<i>Poached egg - hollandaise sauce, mild chili - salt roasted almonds</i>	