AFTENMENU

Flyv ind til smagen af Nordjylland – alle dage mellem 18.00-21.00

Aperitif

Nordjysk gin fra Nordisk Brænderi i Fjerritslev **Kr. 89,00**
Dertil et udvalg af forskellig saft fra Bies Bryghus i Hobro.

Forretter

Dagens suppe **Kr. 99,00**

Koldrøget laksepaté serveret på surdejsbrød med kapersbær og sprøde urter. **Kr. 99,00**

Carpaccio af bresaola serveret med sprød rucola, revet parmesan, saltede mandler og balsamico. **Kr. 139,00**

Alle forretter serveres med surdejsbrød og smør fra Aabybro Mejeri.

Hovedretter

250g ribeyesteak fra Himmerland serveret med variation af sæsonens grønt og en trøffelflødesauce. **Kr. 299,00**
Hertil pommes frites.

Husets burger i briochebolle smurt med spicy romesco*, variation af svampe og syltede rødløg.
Kr. 179,00
Kan serveres med oksekød fra Himmerland, kylling fra Rokkedahl eller vegetarisk. Hertil pommes frites.

Tilkøb af ost, bacon eller løgringe til 10,00 pr. stk.

Cæsarsalat med pankopaneret Rokkedahl kylling parmesan, bacon croutoner og sprød romainesalat **Kr. 159,00**
serveret med køkkenets egen cæsardressing.

Ost & Desserter

Udvalg af Arla Unika oste serveret med karamelliseret løgkompot, knækbrød og smørristet rugbrød. **Kr. 129,00**

Dessertchokolade fra Aalborg Chokoladen
Chokoladen serveres med en valgfri kop Peter Larsen kaffe. **kr. 99,00**

Hjemmelavet brownie
Serveret med friske bær og dertil is fra Ryå. **Kr. 99,00**

***Romesco indeholder nødder**

EVENING MENU

Fly into the taste of Northern Jutland – Every day between 06.00pm – 09.00pm

Aperitif

Gin from Northern Jutland produced by Nordic Distillery in Fjerritslev **Kr. 89,00**
Served with a choice of juice from Bies Brewery in Hobro.

Appetizers

Soup of the day **Kr. 99,00**

Cold-smoked salmon paté served on sourdough bread with caper berries and crispy herbs. **Kr. 99,00**

Carpaccio of bresaola served with rocket salad, parmesan, salted almonds and balsamico. **Kr. 139,00**

All appetizers are served with sourdough bread and butter from Aabybro Mejeri.

Main courses

250g Ribeyesteak from Himmerland served with seasonal vegetables and a truffle cream sauce. **Kr. 299,00**
Served with fries.

House burger served in a brioche bun, with spicy romesco*, a mix of mushrooms and pickled red onion. **Kr. 179,00**
Can be served with beef from Himmerland, chicken from Rokkedahl and vegetarian. Served with fries.

Add cheese, bacon or onion rings for 10,00 DKK each.

Caesar salad with panko breaded Rokkedahl chicken, parmesan, bacon, croutons, **Kr. 159,00**
and crispy romaine salad served with the kitchen's Caesar dressing.

Cheese & Desserts

Selection of Arla Unika cheeses **Kr. 129,00**
served with caramelized onion compote, crispbread, and butter toasted rye bread.

Dessert chocolate from Aalborg Chokoladen **Kr. 99,00**
served with a cup of Peter Larsen coffee of your choice.

Homemade brownie **Kr. 99,00**
served with fresh berries and ice cream from Ryå.

***Romesco contains nuts**