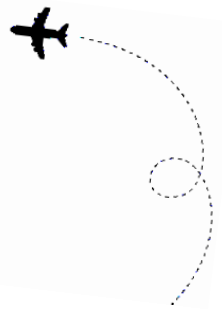


AFTENMENU

Flyv ind til smagen af Nordjylland – alle dage mellem 18.00-21:30



Aperitif

Nordjysk gin fra Nordisk Brænderi i Fjerritslev
Dertil et udvalg af forskellig saft fra Bies Bryghus i Hobro

Kr. 89,00

Forretter *Alle forretter serveres med brød og smør*

Kold agurkesuppe tilsmagt med citronsaft, serveret med sauteret fetaost

Kr. 99,00

Mangomarinerede rejer med hjertesalat, rødløg, agurkecrudité og friske krydderurter

Kr. 119,00

Klassisk Cæsarsalat serveret med kylling, bacon, parmesan, dressing, croutoner og grønt

Kr. 129,00

Hovedretter

200g Okse-ribeyesteak fra Himmerlandskød,
serveret med sæsonens grøntsager, bagte økologiske timiankartofler og dagens sauce

Kr. 299,00

Husets burger i briochebolle smurt med vores egen aioli
serveret med grove fritter, mayonnaise og ketchup

Vælg mellem 200g oksekød fra Himmerlandskød eller frilandskylling fra Rokkedahl

Kr. 179,00

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

* Kan serveres vegetarisk

Fettucine Alfredo serveret med frisk økologisk fettucine pasta,
hvidløg, parmesan og friske krydderurter

Kr. 159,00

Clubsandwich serveret med grillet kylling, bacon, frisk grønt, smurt med karrydressing
hertil pommes frites

Kr. 159,00

Ost & Desserter

Økologiske Nordjyske oste
serveret med grove knækbrød, marmelade på økologiske vilde blåbær og friske sprøde druer

Kr. 129,00

Rabarbertærte
serveret med vaniljeskyr

kr. 99,00

Hasselback Æbler
serveret med vaniljeis fra Ryå

Kr. 99,00

Valgfri økologisk kaffe fra Peter Larsen, dertil fyldte chokolader fra Aalborg Chokoladen

Kr. 79,00



EVENING MENU

Fly into the taste of Northern Jutland – Every day between 6:00pm – 9:30pm



Aperitif

Gin from Northern Jutland produced by Nordic Distillery in Fjerritslev

Served with a choice of juice from Bies Brewery in Hobro

Kr. 89,00

Appetizers *All appetizers are served with bread and butter*

Cold cucumber soup with lemon juice, served with sauteed feta cheese

Kr. 99,00

Shrimp marinated in mango with fresh lettuce, red onion, cucumber crudité and fresh herbs

Kr. 119,00

Caesar salad served with chicken, bacon, parmesan, dressing, croutons and greens

Kr. 129,00

Main courses

200g Beef Ribeyesteak from Himmerland's Meat,

served with seasonal vegetables, baked organic thyme potatoes and sauce

Kr. 299,00

House burger served in a brioche bun, with our own aioli,

served with steak fries, mayonnaise and ketchup

Served with a 200g beef from Himmerland's Meat or free-range chicken from Rokkedahl

Kr. 179,00

* Addon of cheese, bacon or onion-rings kr. 10,00 extra pr. item

* Can be served vegetarian

Fettucine Alfredo served with fresh organic fettuccine pasta,

garlic, parmesan and fresh herbs

Kr. 159,00

Clubsandwich served with grilled chicken, bacon, fresh greens, curry dressing

and french fries on the side

Kr. 159,00

Cheese & Desserts

Organic Northern Jutland cheeses with rye and seed crackers,

marmalade made from organic wild blueberries and crunchy fresh grapes

Kr. 129,00

Rhubarb pie

served with vanilla skyr

Kr. 99,00

Hasselback apples

served with vanilla ice cream from Ryå ice creamery in Aabybro

Kr. 99,00

Organic Coffee of your choice from Peter Larsen, with chocolates from Aalborg Chokoladen

Kr. 79,00

