

FORRETTER

/ starters

GRAVAD LAKS (1) 125 / €17.12

Marinated salmon is an A Hereford Beefstouw tradition and made from our family recipe from 1971. Served with cumin bread and mustard dressing, it's a 'must try'.

SCAMPI FRITTI (2) 125 / €17.12

Play it safe and choose the crispy flavour of deep-fried scampi. We serve this all time favourite with our tasty Madagascan peppercorn dressing.

LÖJROM MED BLINIS (3) 155 / €21.23

'Löjrom' is the roe from the fish 'siklöj'. It's so delicious that we adopted this speciality from our Swedish neighbours. It's served with blinis, crème fraîche, red onions and lemon.

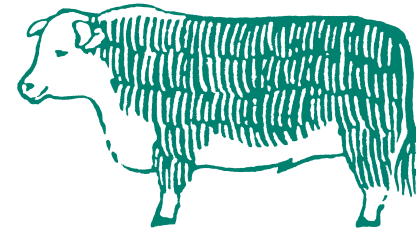
ØSTERS FRA LIMFJORDEN (4)

3 stk	99 / €13.56
6 stk	179 / €24.52
12 stk	349 / €47.81

Oysters from the Danish fjord, 'Limfjorden', are a rare treat. Enjoy the meatiness and nutty flavour with a squeeze of fresh lemon.

CECINA (5) 125 / €17.12

Cecina means 'dry meat' in Spanish. It's salt-curred and air-dried beef, served with the best of Spain; Romesco sauce, salted almonds and Manchego cheese. Our Cecina is from Casalba (one of the top producers of Cecina in the province of León) and it's air-dried for a minimum of 30 months.



APERITIF

It's ancient tradition to enjoy an aperitif before a meal. We recommend you get started with one of our favorites:

CAVA 60 / €8.22
Dry and bubbly

APEROL SPRITZ 75 / €10.27
Bitter sweet

GIN TONIC from 85 / €11.64
Bitter & refreshing

COSMOPOLITAN 85 / €11.64
Citrusy & sweet

HJEMME- BRYGGET ØL

/ home-brewed beer

'Øl' is beer, and we brew our own! The brewing takes places in 'Apollo' - our brewery located inside this restaurant. Experience the uniqueness of each sip - accompanying your meal or just as it is.

PILSNER

25 cl	35 / €4.79
50 cl	65 / €8.90
1 Litre, Kwak	120 / €16.44
2 Litres	200 / €27.40

SPECIAL BREW

25 cl	40 / €5.48
50 cl	70 / €9.59
1 Litre, Kwak	130 / €17.81
2 Litres	240 / €32.88

DELEMAD

/ 'at dele' is to share

HELSTEGT MØRBRAD TIL 2

Ca. 400 g (10D) 650 / €89.04

If you are two people dining together, we suggest sharing a whole fillet steak from the head of the tenderloin. We carve it for you, when served.

HELSTEGT RIBEYE TIL 2

Ca. 500 g (18D) 475 / €65.07

If you are two people dining together, we suggest sharing a whole ribeye steak. We carve it for you, when served. Due to heavy marbling and grass feeding, this is lean and juicy.

HUMMER FRA BASSIN

/ fresh lobster from tank

'Hummer' means lobster. Ours are Canadian and as fresh as they get. We keep them alive in tank, and grill them upon order.

1/2 Grillet hummer (19A) 250 / €34.25

1/1 Grillet hummer (19B) 490 / €67.12

FRA GRILLEN

/ from the grill

URUGUAYANSK GRÆSFODRET

/ Uruguayan Grass Fed

MØRBRAD

Ca. 140 g (10A) 255 / €34.93

Ca. 200 g (10B) 330 / €45.21

'Mørbrad' is the fillet steak. Experience the tenderness of this popular cut - we promise you won't regret it.

LAMME T-BONE

Ca. 300 g (30B) 290 / €39.73

If you like lamb, you should order a 'Lamme T-Bone'. The Danish lamb is grilled and served on the bone to enhance the flavour.

KOTELET AF GRIS

Ca. 250 g (11A) 199 / €27.26

This is a thick cut pork chop from Danish free-range organic pigs. You will be surprised just how juicy it is.

HAKKEBØF

Ca. 200 g (14A) 160 / €21.92

'Hakkebøf' is a ground steak and a real Danish classic. Combined with our crispy onion rings, this steak is pure comfort.

FRA HAVET

/ from the ocean

PIGHVAR (15A) 275 / €37.67

'Pighvar' is turbot - a fish that even meat lovers will enjoy. The flesh is white and firm with a delicate flavour. We serve it with capers and fennel.

FRA GRILLEN

/ from the grill

AUSTRALSK GRÆSFODRET

/ Australian Grass Fed

Due to the grass feeding, the beef is darker with a lean and juicy taste. Go green and enjoy the great taste of beef.

RIBEYE

Ca. 300 g (18A) 315 / €43.15

Due to heavy marbling and grass feeding, this Australian Ribeye is darker with a lean and juicy taste. Go green and enjoy the great taste of beef.

FILET

Ca. 250 g (12A) 285 / €39.04

Ca. 400 g (12B) 395 / €54.11

The 'filet' is also known as the sirloin steak. If you are hungry for a steak that is tender and rich in flavour, this would be an excellent choice.

FINSK KROGMODNET

/ Dry Aged Finnish Beef

Our meat is matured on a hook for a minimum of 40 days, which intensifies the character and taste. Once you try the difference, you'll be hooked for sure.

All dry-aged steaks are subject to availability.

RIBEYE

Ca. 300 g (18F) 395 / €54.11

Our Finnish ribeye is dry aged, which enhances the quality and taste of beef. The intensity of the flavour will be one to remember.

FILET

Ca. 300 g (12F) 365 / €50.00

The 'filet' is also known as the sirloin steak. If you are hungry for a steak that is tender and rich in flavour, this would be an excellent choice.

T-BONE

Ca. 500 g (13F) 410 / €56.16

If you can't decide, have a T-bone. It's a sirloin steak on one side of the bone and a filet steak on the other – the best of both worlds in one serving.

TILBEHØR

/ add ons

The prices of all main courses are inclusive of seasoned butter.

POMMES FRITES 35 / €4.79

French fries

SÆSONENS KARTOFFEL 35 / €4.79

Potatoes of the season
Oven-roasted potatoes with olive oil and rosemary.

SALATBAR

Side 75 / €10.27

Main 160 / €21.92

Create a fresh salad by your own choosing as a side dish or as a main course.

STEGTE SVAMPE 35 / €4.79

For some extra flavour, try our roasted mushrooms.

LANGUSTERHALE

1/2 tail 125 / €17.12

1/1 tail 250 / €34.25

Upgrade your main course by adding a grilled rock lobster tail.

SAUCE 35 / €4.79

Treat yourself and choose between Hereford béarnaise or pepper sauce.

Alle priser er inklusive moms & betjening. Byttepenge i DKK. Gebyr på visse kreditkort. Se gebyrbeløbet på din kvittering. All prices include VAT & service. Change in DKK only. Fee on certain credit cards. The fee will be itemised on your receipt.