

Starters

Spring Salad

Spring greens, herbs, roasted walnuts, dried cranberries, seasonal fruit, crumbled blue cheese, tossed in balsamic & olive oil dressing. 6.95

Crostini (Hyggebrød)

Fresh tomatoes, basil, garlic & ricotta cheese placed on a toasted baguette. 5.95

Smoked Salmon

Beautiful creamylight smoked salmon, Havarti cheese, our own dill sauce, capers, onions, served on crusted bread. 9.95

Crab Cakes

Lightly encrusted crab cake sautéed in creamery butter, served with buerre blanc & fruit chutney. 8.95

Tiger Prawns

Prawns sautéed with garlic and butter, atop a bed of fresh herbs, served with creamy horseradish sauce. 9.95

Pickled Herring

Whole Herring filet, shaved white onions, capers, our own dill sauce, pumpernickel 9.95

Chicken Liver Paté

Our own liver pate creamy and mild, served with sweet & sour red cabbage & pickled cucumber & pumpernickel. 8.95

Encrusted French Brie

Creamy French brie, Breaded & pan sautéed, served with fresh fruit and puff pastry wafers & raspberry Merlot sauce. 9.95

Cheese Fromage Ost

Danish Havarti cheese, creamy French brie, Danish brie Saga, fresh fruit, puff pastry wafers & fresh breads. 14.95

Crab Salad Vol au Vent

Puff pastry filled with crab salad, served on a bed of warm Hollandaise. 9.95

French Brie Napoleon

Golden flaky puff pastries served with soft cold French brie and fresh raspberry Merlot sauce. 13.95

Beers

Stella Artois, Sierra Nevada, Carlsberg, Carlsberg Elephant, Konig Pilsner, Franziskaner Heffeweissen, Firestone, Heineken, Guinness, Amstel Light 5.50

Entrées

Petrale Sole

Local filet lightly breaded & pan sautéed in butter, fresh herb vegetables & creamy rémoulade sauce. 18.95

Salmon Wellington

Filet of salmon in our flaky puff pastry, fresh cilantro-infused vegetables, herb encrusted blanc potatoes, lemon buerre blanc. 16.95

Scandinavian Duck

Tender slow roasted Duck, tender meat crispy skin, sweet and sour red cabbage, baked apple, blanc potatoes, port wine reduction. Chef's signature dish. 17.95

Shrimp and Scallops

Tiger shrimps and scallops with fresh vegetables & capers served atop fettuccine with a creamy alfredo sauce. 18.95

Curry Chicken

Chicken breast sautéed & served with a mild curry cream sauce, fresh basil & mushrooms, seasonal vegetables and herb-encrusted blanc potatoes. 13.95

Chicken Citron

Chicken breast sautéed and served with garlic mashed potatoes and lemon buerre blanc & sautéed spinach & vegetables. 13.95

Hakkebøf

8 oz. Sirloin steaks (ground in-house), glazed onions, blanc potatoes, herb vegetables served with bordelaise sauce. 13.95

Hungarian Goulash

Slowly stewed beef, onions, carrots, mushrooms in a mild paprika sauce, garlic whipped potatoes, pickled red beets. 16.95

Oven-roasted Pork Roast (Flaeskesteg)

Tender slow roast of pork, our red cabbage, apple bacon, blanc potatoes, cucumber salad and port reduction. 14.95

Ribeye Steak

10 oz. marbelized beauty, caramelized onions, garlic, mushrooms and served with blanc potatoes & bordelaise sauce. 29.95

Schnitzel

Steak of Pork tenderloins, breaded, sautéed in creamery butter, our red cabbage, vegetables capers & lemons, blanc potatoes. 14.95

Jaeger Schnitzel

Steak of Pork tenderloins, breaded, sauteed in creamery butter, served with blanc potatoes and a mild creamy mushroom paprika sauce. 15.95

Vegetables Saute

Fresh eggplant, zucchini, mushrooms, tomatoes, bell peppers, spinach, onions, blanc potatoes, served with a lemon buerre blanc. 13.95

Beverages

Espresso Bar

Espresso	3.50
Latte, Cappuccino, Au Lait or Macciato	4.00
Add flavors: vanilla, hazelnut, caramel or mint	.50 each

Our Famous Blend of Coffee

6 different beans combined to perfection. (Yes, we blend our own coffee.) 2.95

Chai Late & Orange Tea Spice Late

Served hot or iced 4.00

Mom's Real Hot Chocolate

Real dutch cocoa, a little sugar, milk, real whipped cream on top. 4.95

Try with mocha 4.95

and even a mint mocha 5.50

Euro Iced Coffee Espresso & vanilla ice cream 6.50

Euro Iced Chocolate with vanilla ice cream 6.50

Italian Creme Sodas Vanilla, strawberry, peach or coconut 5.50

Hot Tea

(all teas served individually in large teapots) English Breakfast, Earl Grey, Orange Black, Chai, Chamomile, Lemon Ginger, Raspberry, Green Tea 3.00

Hot Apple Cider 3.00

Juices, Iced Tea, etc.

Fresh Orange Juice, Cranberry and Apple Juice, Lemonade, Arnold Palmer, Tropical Fruit Iced Tea 2.95

Beers

Stella Artois, Sierra Nevada, Carlsberg, Carlsberg Elephant, Konig Pilsner, Franziskaner Heffeweissen, Firestone, Heineken, Guinness, Amstel Light 5.50

Mimosa Bar

Classic Mimosa 8.95 each or two for 12.00

Charlotte's Fruit Mimosa
Fresh orange and cranberry juice Cristellino champagne 8.95 two for 12.00

House Champagne 8.95 pr. glass or bottle 24.00

Veuve de Cliquot champagne 80 pr. bottle

*We reserve the right to add gratuity, and we reserve the right to refuse service to anyone.
We are not responsible for lost items.*