



Dear Guests

With consideration for you and your guests please order unidirectional.
You will then get your orders faster and simultaneously.

Maybe you would like to start with a drink or a glass of wine
whilst deciding on your menu.

Cocktails og Drinks



Spritz

Sarti Rosa / Limoncello / Aperol,
Cava, club soda, ice. Kr. 95,-

Gin Hass

Gordons Gin, Mango Mixer
Schweppes Lemon. Kr. 95,-



Fru Petersens Five o'clock Tails



Espresso Martini

42 Below Vodka, Coffee Liqueur,
Arabica Coffee



Pornstar Martini

42 Below Vodka, Vanilla,
Passion Fruit Liqueur, Passion
Fruit Juice, Lime Juice



Price Kr. 95,-

Sparkling Wine & Champagne

Cava Brut Especial - Øko

Bodegas Naveran, Penedès, Spain
Kr. 329,-/glas 85,-

Brut Réserve

André Clouet, Champagne, France
Kr. 599,-

Pol Roger Réserve Brut

Champagne, France
Kr. 699,-

*M. J. Petersens
Familiehave*



Lunch

Served between 11 am and 5 pm

*All time
favourite*

Stjernes kud (Shooting Star)

1 steamed & 1 fried filet of fish
with asparagus, shrimps and dressing kr. 189,-

Farmers ground beef Bearnaise

Served with green peas, chips and sauce bearnaise Kr. 179,-

House Burger with minced beef

Served with French fries and house dressing kr. 149,-
(Additional: Cheese: kr. 12,- Bacon: 12,- Truffle Mayo kr. 12,-)

Danish Omelette

With fried slices of salted pork, tomatoes and turnips kr. 155,-

Fried slices of salted pork – Danish national dish

With potatoes and white sauce with parsley (ad libitum) kr. 199,-

Hashed browns

with beef, pork, fried egg, beetroot and rye bread kr. 149,-

Open faced Sandwiches – Large variety of danish specialities

– *Ask your waiter for the grand list with english translations* –

Freshly squeezed fjord shrimps with lemon and mayonnaise

– *seasonal – daily price* –

Lunch Platter

Only monday to friday 11am-5pm

Marinated herring, filet of fish,
crayfishtail salad, pork tenderloin,
pork rib roast, brie with grapes,
bread and butter.

Per person kr. 279,- (min. 2 pers.)

Music Platter

Only weekends & concerts 11am-5pm

Marinated herring, filet of fish,
shrimps with lemon and mayo, chicken
salad in mayo w/ cress, pork rib roast,
cheese, biscuits, bread and butter.

Per person kr. 299,- (min. 2 pers.)



Served all day

Served between 11 am and 9.30 pm

"Shooting Star"

1 steamed & 1 fried filet of fish with shrimps, asparagus, lettuce and dressing.

kr. 189,-



Farmers ground beef Bearnaise



Minced beef served with green pees, chips and sauce bearnaise.

kr. 179,-

Fish of the season

Hake Meunière

Served with cherrytomatoes confit, pickled carrots, new potatoes and cream tarragon sauce.

kr. 269,-





"The green corner"

Served between 11 am and 9.30 pm

Salad with in-house hot-smoked salmon

Mixed salad with home smoked salmon, Avocado, pickled carrots, cucumber, summer potatoes, tomato and roasted seeds.

Lemon/oil vinaigrette. Served with bread and butter kr. 139,-

Vegetarian – Celeriac Confit

with summer potatoes, cauliflower puré, cherry tomato and spring onion kr. 189,-

*Please see as well the List of open faced sandwiches
with fish, shellfish, potato, egg tomato etc...*

Children's meals

Served between 11 am and 9.30 pm (Below 12 years)

Fried fillet of fish

With French fries and Danish remoulade kr. 119,-

Meatballs

With potatoes and gravy kr. 99,-

Childrens burger

With French fries – "Build a Burger"
(Vegetables served a part) kr. 109,-



Evening

Served between 5 pm and 9.30 pm

Starters

Smoked Salmon

With horseradish creme, rye bread crisp, bread and butter kr. 129, -

Shrimps Cocktail

With lettuce asparagus and dressing, bread and butter kr. 99,-

*The kitchen
recommends*

Steak Tartare

with piquillos, onion, chives, chilli oil & potato crisps
Served with egg yolk and toasted dark rye kr. 129,-

Seafood snack basket

Shrimp Twisters, Squid Rings, Deepfried Prawns,
Goma Dressing and Lime kr. 95,-



N.B. Only one check per table/party - (one credit card per table please)



Main courses

Fried slices of salted pork – Danish national dish

With potatoes and white sauce with parsley (ad libitum) kr. 209,-

*The kitchen
recommends*

Entrecôte Bearnaise

Angus Striploin Beef with summer potatoes, cauliflower puré,
cherry tomato, spring onion & Sauce Bearnaise kr. 299,-

House burger with ground beef

In a bun with green salad etc. Served with French fries
and house special dressing kr. 149,-

(Additional: Cheese: kr. 12,- Bacon: kr. 12,- Truffle Mayo kr. 12,-)

Classic Wiener Schnitzel (breaded veal)

With lemon slice, anchovy, peas, gravy and
pommes sautées kr. 235,-

Hake Meunière

Served with cherrytomatoes confit, pickled carrots, new potatoes
and cream tarragon sauce. kr. 269,-

Fried plaice meunière

With boiled potatoes and parsley sauce kr. 249,-
– seasonal – daily price –

Vegetarian – Celeriac Confit

with summer potatoes, cauliflower puré, cherry tomato and spring onion kr.
189,-



3 pcs.
Fine hand made
Petit Four Chocolates
kr. 49,-

Desserts

Mixed ice cream with whipped cream and chocolate sauce kr. 85, -

Traditional apple dessert with whipped cream and redcurrant jelly kr. 89, -

2 home made pancakes with ice cream and whipped cream kr. 92, -

Camembert frites med black berry jam kr. 109,-

*The kitchen
recommends*

Rhubarb trifle with whipped cream kr. 89,-

Strawberries and Cream
– *Seasonal – daily price* –

Coffee & Cake

Four Profitérolles – Filled - kr. 89,-

Homemade horn of nuts and marzipan kr. 38,-

Mrs. Petersen's homemade layer cake kr. 49,-

Coffee, tea or hot chocolate kr. 38,-

Irish Coffee (2/4 cl. whiskey) kr. 74,-/113,-

Warm Lumumba kr. 69,-



Espresso single/double kr. 25,-/32,-

Cafe au lait kr. 39,-

Cafe Americano kr. 29,-

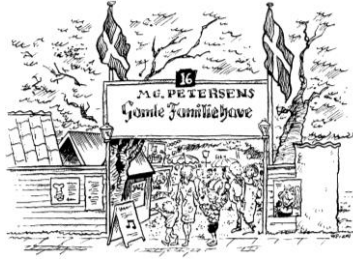
Double espresso with hot milk kr. 39,-

Favourite

*Havana
Cohiba
Espendidos
Pr. stk. 320,-*

Coffee/tea and Mrs. Peterson's homemade birthday cake slice kr. 79,-

Coffee & Baileys kr. 79,-



White Wine

Claude Val Blanc

Vin de Pays d'Oc

Kr. 269,-

Pinot Grigio

Ville di Antané, Veneto,
Italien Kr. 329,-/glas 74,-

Riesling

F. E. Trimbach, Alsace

Kr. 399,-

Keystone Chardonnay

California

Kr. 299,-/glas 74,-

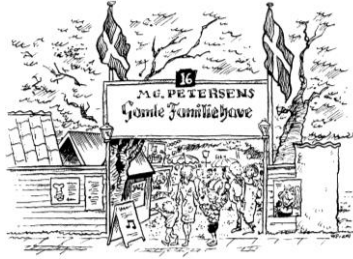
La Petite Perrière Sauvignon Blanc

Guy Saget, Loire

Kr. 299,-/glas 74,-

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Rosé Wine

Pico de Aneto Rosado

Somontano, Spanien

Kr. 329,-/glas 74,-

Rosé

Brampton, Stellenbosch,

Sydafrika Kr. 369,-

Saint M Rosé

Kr. 429,-

Red Wine

Protocolo Tinto

Castilla La Mancha, Spanien

Kr. 279,-

E Elderton Shiraz

Elderton, Barossa, Australien

Kr. 329,-

Bear Creek Zinfandel

Lodi, Californien, USA

Kr. 329,- / glas 74,-

d A Merlot

Domaine Astruc, Languedoc

Kr. 319,-/74,-

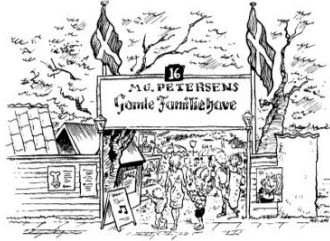
Valpolicella Ripasso Superiore

Ca' Vendri, Veneto, Italien

Kr. 369,-

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From the Wine Cellar

White Wine

Sancerre

2022 Pascal Jolivet, Loire, France Kr. 499,-

2021 Chablis 1 Cru Fourchaume, Domaine D'Henri,
Bourgogne, Frankrig Kr. 649,-

2020 Meursault Vieilles Vignes

Vincent Girardin, Bourgogne, France Kr. 695,-

Red Wine

2020 Santenay Vieilles Vignes

Vincent Girardin, Bourgogne, France Kr. 499,-

2017/2018 Gevrey Chambertin Vieilles Vignes
Domaine des Beaumont, Bourgogne, France Kr. 795,-

2017/2020 Château Barrail du Blanc

St. Emilion Grand Cru, Bordeaux, France Kr. 499,-

2021 Châteauneuf-du-Pape Rouge

Domaine Font de Michelle, Rhône, France Kr. 525,-

2018 Pomerol

Chateau Lafleur Gazin, Gironde, France Kr. 695,-

2008/2014 Léoville Poyferré

St. Julien 2. Cru Classé, France Kr. 1.395,-

2019 Barolo

Grimaldi, Piemonte, Italy Kr. 695,-

2020 Hacienda Monasterio

Ribera del Duero, Spain Kr. 695,-

2015 John X Merriman Rustenberg,

Stellenbosch, South Afrika Kr. 495,-

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Snaps by bottle

Trad. 750,- / Deluxe 850,-

Non-Alcoholic Wine

Lighthouse Sparkling W. kr. 219,-
Lighthouse White kr. 219,-

Lighthouse Red kr. 219,-

Dessert Wine & Port

Pineau des Charentes Blanc/Ruby
- 5 års - Château de Beaulon, Cognac,
Frankrig 5 cl. Kr. 55,-

Tawny Port
Fonseca Guimaraens, Duoro,
Portugal 5cl.
Kr. 55,-

Spirits 2 cl.

Renault Carte Noire VSOP, Cointreau
Kr. 59,-

Chateau Beaulon,
Napoleon XO Cognac
Kr. 109,-

Baileys Irish Cream
Kr. 39,-

Havana Club 3/7 years
Chivas Regal 12 år Whiskey
Ron Diplomatico Reserva Rom
Bombay Sapphire/ Geranium Gin
Kr. 55,-

Husets Vodka, Rom, Gin, Tequila
Kr. 39,-



6 stk.
Underberg
Kr. 150,-

Akvavit/Snaps 2 cl.

Traditional Kr. 37,-

Aalborg Taffel Akvavit

Aalborg Krone Akvavit

Aalborg Export Akvavit

Harald Jensen Akvavit

Aalborg Dild Akvavit

Aalborg Porse Snaps

Brøndums Snaps

Deluxe Kr. 39,-

Aalborg Nordguld Akvavit

Aalborg JubilæumsAkvavit

Lysholm Linie Aquavit

O.P. Anderson

Bitter 2.cl. Kr. 39,-

Gammel Dansk
Fernet Branca
Jägermeister
Ga-Jol shots
Minttu Koskenkorva

10 pcs. - Kr. 200,-

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SIGURD MÜLLER  VINHANDEL A/S



Beverages



Draught beer



- Carlsberg..... 65,-
- Tuborg Classic..... 69,-
- Grimbergen Double 0,5 l 78,-
- Rød Tuborg* 69,-
- Kronenbourg 1664 Bl. 0,5 l 78,-
- Brooklyn Stonewall Inn IPA*78,-



(* Seasonal)

Beer by bottle - 33 cl.

- Flaske Carlsberg..... 39,-
- 10 Carlsberg deal.....300,-
- Tuborg 39,-
- Guld Tuborg..... 49,-
- Nordic 0%..... 39,-
- Tuborg Classic 0%..... 39,-
- Kronenbourg 1664 Bl. 0%..... 49,-
- Brooklyn Brewery 0%
- Special Effects Hoppy Lager..... 49,-



Beer - Private Collection

50 cl. bottle - cooperation with
Bryggeriet Skands..... 78,-

- Havens Classic
- Aages Pilsner
- Jubilæums Bryg
- Havens IPA

CPH All Night - 0,5%



Soft Drinks

- Coca Cola
- Coca Cola Zero
- Faxe Kondi
- Tuborg Squash
- Hindbærbrus
- Cocio Classic
- Schweppes Tonic
- Schweppes Lemon
- Dansk Vand
- Dansk Vand Citrus
- Carlsberg Kildevæld
- Appelsinjuice ØKO
- Hyldeblomst ØKO



All sodas..... 39,-

Wine by the glass

Rosé..... 74,-
Pico De Aneto - ES



Hvidvin..... 74,-
Ville di Antané, Pinot Grigio - IT
Keystone, Chardonnay - USA,
La Petite Perrière, Sauv.Blanc - FR



Rødvin 74,-
Domaine Astruc, Merlot - FR
Bear Creek, Zinfandel - USA



Cava..... 85,-
Brut Especial, glass

Drinks & Cocktails..... 95,-
Gin Hass, The King of DK,
Pornstar Martini, Espresso Martini



Spritz
Sarti Rosa
Limoncello
Aperol
..... 95,-

