

Aperitif

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



MOSCOW MULE 85 / €12

Absolut Vodka, Lime Juice
Angostura, J.gasco Ginger Beer

CAVA 65 / €9

Dry & bubbly.

GIN FIZZ CHAMPAGNE 115 / €16

French 75.

APEROL SPRITZ 75 / €11

Bitter sweet.

GIN TONIC from 85 / €12

Bitter & refreshing.

COSMOPOLITAN 85 / €12

Citrusy & sweet.

MENU IN ENGLISH



White Asparagus

With Sauce Hollandaise and
hand-peeled prawns.

Kr. 165,- / €24

Starters

MARINATED SALMON (1) 125 / €18

The 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 / €18

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 WITH BLINIS (3) 155 / €22

'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.

DANISH OYSTERS (4)

3 stk. 125 / €18

6 stk. 250 / €36

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 / €18

Cecina (cured and dried beef)
with romesco sauce, salted almonds
and Manchego cheese.

LANGOUSTINE BISQUE (6) 115 / €16

Langoustine bisque with cream and cognac.

A HEREFORD BEEFSTOUW



A HEREFORD BEEFSTOUW

Food to Share

WHOLE FILLET FOR 2

Ca. 400 g (10D) 670 / €96

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.

WHOLE PORTERHOUSE FOR 2

Ca. 1000 g (13D) 795 / €114

Sirloin steak on one side of the bone and filet steak on the other.

WHOLE RIBEYE FOR 2

Ca. 500 g (18D) 550 / €79

If you are two people dining together, we suggest sharing a whole ribeye steak. We carve it for you, when served.

Please allow a certain preparation time for the shared food dishes. Please ask your waiter, if you are in a hurry.

Vegetarian

VEGETABLE STEAK

Ca. 180 g (11G) 175 / €25

Vegetarian patty of mushrooms, linseeds and herbs. Served with pickled beets and horseradish.

From the Ocean

TURBOT (15A)

295 / €42

A fish that even meat lovers will enjoy. The flesh is white and firm with a delicate flavour.

From the Grill

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.

FILLET STEAK

Ca. 140 g (10A) 265 / €38

Ca. 200 g (10B) 345 / €49

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

GRILLED FILLET SKEWER

Ca. 160 g (16A) 195 / €28

HEREFORD SURF & TURF

Ca. 140 g (10S) 375 / €54

Fillet steak with half a grilled rock lobster tail.

SIRLOIN

Ca. 250 g (12A) 295 / €42

Ca. 400 g (12B) 410 / €59

If you are hungry for a steak that is tender and rich in flavour, this would be an excellent choice.

RIBEYE

Ca. 300 g (18A) 325 / €46

Due to heavy marbling and grass feeding, this Australian Ribeye is darker with a lean and juicy taste.

RACK OF LAMB

Ca. 300 g (30A) 290 / €41

If you like lamb, you should order a Rack of Lamb. The Danish lamb is grilled and served on the bone to enhance the flavour.

CHICKEN BREAST

Ca. 200 g (11B) 185 / €26

Grilled chicken breast served with aged parmesan cheese.

From the Grill

FINNISH BEEF

T-BONE

Ca. 500 g (13F) 395 / €56

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.

FINNISH DRY AGED BEEF

If you want to try a new kind of meat, we offer you a unique taste experience. Our Finnish dry aged beef comes from cattle grazing the beautiful fields of Finland. The breeding of the cattle and the dry ageing of the meat (for a minimum of 40 days), results in an intense flavour of beef with a firmness and sweetness that is unique to this kind of meat. Beef like in the old days.

The meat is 100 per cent natural and therefore the obvious choice for you if you appreciate flavour, quality, animal welfare and the environment.

SIRLOIN *

Ca. 250 g (12F) 315 / €45

If you are hungry for a steak that is tender and rich in flavour, this would be an excellent choice.

RIBEYE *

Ca. 250 g (18F) 375 / €54

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

**) All dry-aged steaks are subject to availability.*

GROUND STEAK

Ca. 200 g (14A) 165 / €24

A real Danish classic. Combined with our crispy onion rings, this steak is pure comfort.

Add Ons

The prices of all main courses are inclusive of one warm side and seasoned butter.

FRENCH FRIES

Crisp, double fried French fries.

POTATOES OF THE SEASON

Small, roasted potatoes with rosemary.

WARM VEGETABLES

Fried green asparagus and new carrots.

If you are hungry for more than one of the above side dishes, the price per extra side is: 35 / €5

SALAD BAR

Together with a main course 75 / €11

As a main course 160 / €23

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

FOIE GRAS 99 / €14

Add a slice of seared foie gras with truffle oil to your steak.

HEREFORD SURF & TURF

1/2 Rock Lobster Tail (20A) 125 / €18

1/1 Rock Lobster Tail (20B) 250 / €36

Add 1/2 or a whole grilled rock lobster tail to your steak.

SAUCE 35 / €5

Hereford béarnaise or pepper sauce.

All prices include VAT & service. Change in DKK only.