

Main Courses Meat

80.	Breaded Schnitzel	breaded pork fillet with lemon wedge	Kr. 127,-
81.	Hunter's Steak	pork fillet w. mushroom cream sauce	Kr. 127,-
83.	Lumberjack's Steak	pork fillet with mushrooms, onions & fried egg	Kr. 127,-
84.	Gourmet Pan	pork tenderloin w. mushroom cream sauce, seasonal vegetables & fried potatoes	Kr. 159,-
82.	Lamb Curry	braised lamb in a rich sauce of curry, ginger, chilli & honey, served with chutney & a mixture of wild rice, red Camargue & long grain rice	Kr. 170,-

Steaks

			- XL -
85.	Pepper Steak "Madagascar"	grilled sirloin steak with cognac & green pepper sauce	85l. Kr. 265,- / Kr. 172,-
86.	Sirloin Steak	with butter, baked potato with sour crème & garlic bread	86l. Kr. 267,- / Kr. 177,-
87.	Entrecôte	with Béarnaise sauce & french fries	87l. Kr. 265,- / Kr. 172,-
88.	Wagyu (Kobe Style) Beef	250g Rib Eye grilled, the richest, tastiest beef in the world with Herb butter, fried vegetables & baked potato	Kr. 450,-
88l.	Dry Aged Beef - Côte de boeuf / Bone in Rib ca. 500g	Our grazing young bovine animals, are selected for this method for their strong musculature, and refined here in the House in a special ripening process on the leg that lasts for six weeks. This gives the meat a strong and exquisite taste. N.B. This can also be shared by 2 people, and will be carved for you in the kitchen. As accompaniments you can choose from: Baked Potato and Fresh shaved horseradish and Butter Beans French Fries Herb Butter Pan fried Vedge Fried Potatoes Pepper Sauce Mixed Salad Parsley Potatoes Béarnaise Sauce	Kr. 430,-
89.	American Smokey Beef - ca. 250g	Grilled Entrecôte of cold smoked grazing Hereford and Angus. Served with Sweet Potato Fries, BBQ sauce and pan-fried vegetables	Kr. 320,-

*** All meat dishes where potatoes are not specified are served with a choice of fried potatoes ^{or} chips + a side salad ***

Enjoy your meal