

## SMØRREBRØD 10.00 - 21.30

### LILLE MENU

2 STYKKER

**120,-**

Søkogte rejer +55,-

### STOR MENU

3 STYKKER

**170,-**

Søkogte rejer +95,-



#### SILD

I estragon med anis og snaps, peberrod, fed creme fraiche, rødløg, syltet fennikel og boghvede

65,-



#### KARTOFFELMAD

Med rygeost, løvstikke-mayonnaise, radiser, agurk, ærteskud og sprøde rugkrummer

65,-



#### TATAR

Okseinderlår fra Grambogård med estragonemulsion, kapers, cornichoner, estragon og sprøde kartofler

65,-



#### HØNSESALAT

Hønsesalat med æbler, selleri, hjertesalat og røget bacon

65,-



#### GRILLET TYKSTEG

Fra Grambogård, med vores egne sprøde løg, grov rodfrugtemoulade og skrabet peberrod

65,-



#### SØKOGTE REJER

Grov hvedetoast med søkogte rejer, dildemulsion, citron og hjertesalat

135,-/175,-

## VARME RETTER 12.00 - 20.00



#### PANERET FISK

Serveres med grov rodfrugtemoulade, syltede løg, sprøde løg, rugbrød og urter

145,-



#### PARISERBØF

Hakkebøf fra Grambogård serveret på fuldkornsbrød med syltet tilbehør, rå æggeblomme, sprøde kartofler, peberrod og karse

145,-



#### AAMANNS BURGER

Med hakkebøf fra Grambogård, Vesterhavsost, estragonmayonnaise, syltede agurker og tomatrelish. Serveres med stegte kartofler

145,-

## DESSERTER 10.00 - 21.30



#### MANDELKAGE

Mandelkage med drænet yoghurt, honning og citron

60,-



#### TRIFLI

Med mandelkrummer, vanilje, honning og creme fraiche

60,-

## DRIKKEVARER

### SNAPS

Jubilæums Akvavit - Aalborg	40,- / 50,-
Taffel Akvavit - Aalborg	40,- / 50,-
Porsesnaps - Aalborg	40,- / 50,-
Dild Akvavit - Aalborg	40,- / 50,-
Linie Aquavit - Lysholm	55,- / 65,-
D Argentum - Den Ny Spritfabrik	60,- / 70,-
Ølsnaps - Braunstein	60,- / 70,-
Æblesnaps - Esrum Sø Mikrodestilleri	60,- / 70,-
Homemade snaps - spørg tjeneren for dagens udvalg	60,- / 70,-

### FADØL

Carlsberg	50 CL / 75 CL
Tuborg Classic	62,- / 70,-
Guld Tuborg	66,- / 74,-
Carlsberg Brewmasters Collection India Pale Ale	68,- / 76,-
Jacobsen Brown Ale	68,- / 76,-
	70,- / 78,-

### FLASKEØL

Herslev Bryghus Hvedeøl	69,-
Herslev Bryghus Landøl	69,-
Herslev Bryghus India Pale Ale	69,-
Carlsberg Porter	45,-
Carlsberg Nordic	45,-

### HVIDVIN

Les Berchets Viognier - Vin de Pays DOC, Frankrig	GLAS
Riesling By The Glass - Villa Huesgen, Mosel, Tyskland	65,-
Grüner Veltliner Terrassen - Domäne Wachau, Wachau, Østrig	65,-
Cellier de la Sablière - Louis Jadot, Chablis, Frankrig	75,-
	95,-

### RØDVIN

Combe aux Jacques - Louis Jadot, Beaujolais-Villages, Frankrig	GLAS
Blauer Zweigelt - Domäne Wachau, Wachau, Østrig	65,-
	80,-

### ROSÉ

D2 Rosé - Coteaux d'Aix-En-Provence, Frankrig	GLAS
	75,-

### CHAMPAGNE

Nicolas Feuillatte - Brut Réserve, Frankrig	109,- / 389,-
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### VAND

Aqua d'or - kildevand / danskvand	30,-
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### SODAVAND

Coca-Cola, Zero, Sprite, Fanta, Schweppes Lemon	50 CL
	35,-

### JUICE OG SAFT

Friskpresset juice - appelsin / appelsin og gulerød	35,-
Økologisk saft - rabarber / æble / hyldeblomst	35,-

### KAFFE

Sort kaffe	35,-
Stempelkande	50,-
Latte	40,-
Cappuccino	40,-

### BITTER OG SPIRITUS

Jägermeister, Fernet-Branca	3 CL / 6 CL
Ketel, Tanqueray, Ron Zapaca,	55,- / 65,-
Craggannmore, Glenkinchie	60,- / 120,-

## SMØRREBRØD 10.00 - 21.30

### SMALL MENU

ANY 2 PIECES

**120,-**

Sea-boiled shrimps +55,-

### LARGE MENU

ANY 3 PIECES

**170,-**

Sea-boiled shrimps +95,-



#### HERRING

In tarragon with anise and snaps, horseradish, full fat crème fraiche, red onion, pickled fennel and buckwheat

65,-



#### POTATO

Served with smoked cheese, lovage mayo, radishes, pickled cucumber, buckwheat, pea sprouts and rye crumbs

65,-



#### TARTAR

Top round from free-range cattle served with tarragon emulsion, capers, pickle, tarragon and potato crisps

65,-



#### CHICKEN SALAD

Chicken salad with root vegetables, apples, celery, little gem salad and smoked bacon

65,-



#### GRILLED RUMP STEAK

From free range, served with homemade crisp onion, coarse root vegetable remoulade and shredded horseradish

65,-



#### SEA-BOILED SHRIMPS

Whole grain toast with sea-boiled shrimps, dill emulsion, pickled shallots, lemon and little gem salad

135,-/175,-

## HOT DISHES 12.00 - 20.00



#### PAN FRIED BREADED FISH

Served with coarse root vegetable remoulade, pickled onions, fried onions, rye bread and herbs

145,-



#### “PARISERBØF”

Ground beef steak from Grambogård, served on whole grain bread with pickled garnish, raw egg yolk, potato crisps, horseradish and cress

145,-



#### AAMANNS BURGER

Aamanns Burger with Grambogård beef, “Vesterhavs cheese”, tarragon mayo, pickled cucumber and tomato relish. Served with fried potatoes

145,-

## DESSERTS 10.00 - 21.30



#### ALMOND CAKE

Served with compote of berries and drained yogurt with honey and lemon

60,-



#### TRIFLE

With almond crumble, vanilla, honey and crème fraiche

60,-

## DRINKS

### AQUAVIT

Jubilæums Akvavit - Aalborg	40,- / 50,-
Taffel Akvavit - Aalborg	40,- / 50,-
Porsesnaps - Aalborg	40,- / 50,-
Dild Akvavit - Aalborg	40,- / 50,-
Linie Aquavit - Lysholm	55,- / 65,-
D Argentum - Den Ny Spritfabrik	60,- / 70,-
Beer Snaps - Braunstein	60,- / 70,-
Apple Snaps - Esrum Sø Mikrodestilleri	60,- / 70,-
Homemade snaps - ask your server for todays selection	60,- / 70,-

### DRAUGHT BEER

Carlsberg	50 cl / 75 cl
Tuborg Classic	62,- / 70,-
Guld Tuborg	66,- / 74,-
Carlsberg Brewmasters Collection India Pale Ale	68,- / 76,-
Jacobsen Brown Ale	68,- / 76,-
	70,- / 78,-

### BOTTLED BEER

Herslev Bryghus Hvedeøl	69,-
Herslev Bryghus Landøl	69,-
Herslev Bryghus India Pale Ale	69,-
Carlsberg Porter	45,-
Carlsberg Nordic	45,-

### WHITE WINE

Les Berchets Viognier - Vin de Pays DOC, France	GLASS	65,-
Riesling By The Glass - Villa Huesgen, Mosel, Germany		65,-
Grüner Veltliner Terrassen - Domäne Wachau, Wachau, Austria		75,-
Cellier de la Sablière - Louis Jadot, Chablis, France		95,-

### RED WINE

Combe aux Jacques - Louis Jadot, Beaujolais-Villages, France	GLASS	65,-
Blauer Zweigelt - Domäne Wachau, Wachau, Austria		80,-

### ROSÉ WINE

D2 Rosé - Coteaux d'Aix-En-Provence, France	GLAS	75,-
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### CHAMPAGNE

Nicolas Feuillatte - Brut Réserve, France	109,- / 389,-
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### WATER

Aqua d'or - still / sparkling	30,-
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### SOFT DRINKS

Coca-Cola, Zero, Sprite, Fanta, Schweppes Lemon	50 cl	35,-
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### JUICE & CORDIAL

Freshly squeezed juice - orange / orange & carrot	35,-
Organic cordial - rhubarb / apple / elder flower	35,-

### COFFEE

Black coffee	35,-
French press coffee	50,-
Latte	40,-
Cappuccino	40,-

### BITTER & SPIRITS

Jägermeister, Fernet-Branca	3 cl / 6 cl	55,- / 65,-
Ketel, Tanqueray, Ron Zapaca,		60,- / 120,-
Craggannmore, Glenkinchie		