



## *Ala Carte*

### *Forreter*

*Oksecarpaccio med variation af tranebær, fast ost, balsamico, brændt syltet perleløg og urter.*

*Kr. 145,-*

*Dampet hvid fisk med Dijonnaise, sprøde kartofler, confiteret æggeblomme, syltet rødbede, gulerods crudité og urtestøv*

*Kr. 145,-*

*Variation af østershatte med sommer crudité, friske ærter, ærteolie og urter (vegetar)*

*Kr. 135,-*

*Dagens Forret*

*Kr. 95,-*

### *Hovedretter*

*250,- gr Ribeye Steak med Pommes frites, sæsonens grønt og ægte hjemmelavet bearnaise.*

*Kr. 299,-*

*Bagt Lange med hollandaise, sommergulerødder, dagens kartoffel og årstiden garniture. (kan laves som vegetar)*

*kr. 289,-*

*Stegt unghane med sæsonens grønt, dagens kartoffel, sauce Supreme og urter*

*Kr. 239,-*

*Dagens Hovedret*

*kr. 195,-*

### *Dessertes*

*Gateau Marcel med iscreme, broken gel og bær.*

*Kr. 145,-*

*Variation af Vinhusets hjemmelavet is og chokolade.*

*Kr. 135,-*

*3 slags oste med sprødt brød/chips, kompot, syltede nødder og urter.*

*Kr. 185,-*

*Dagens dessert.*

*Kr. 95,-*



## *Ala Carte*

### *Starters*

*Beef carpaccio with variety of cranberries, hard cheese, balsamic, burnt pickled pearl onions and herbs.*

*DKK 145,-*

*Steamed white fish with Dijonnaise, crispy potatoes, confit egg yolk, pickled beetroot, carrot crudité and herb dust*

*DKK 145,-*

*Variation of Oyster hats with summer crudité, fresh peas, pea oil and herbes (Vegetarian)*

*DKK 135,-*

*Starter of the day*

*DKK 95,-*

### *Main course*

*250,- gr. Ribeye steak with fries, vegetable of the season and homemade bearnaise sauce*

*DKK 299,-*

*Baked Ling (fish) with hollandaise sauce, summer carrots, potatoes of the day, vegetables of the season (can be made vegetarian)*

*DKK 289,-*

*Roasted young rooster with seasonal vegetables, today's potato, sauce Supreme and herbs*

*DKK 239,-*

*Main course of the day*

*DKK 195,-*

### *Desserts*

*Gateau Marcel with ice cream, broken gel and berries*

*DKK 145,-*

*Hotel Vinhusets variation of homemade ice cream and chocolate*

*DKK 135,-*

*3 types of cheese with crispy bread/chips, compote, pickled nuts and herbs*

*DKK 185,-*

*Dessert of the day*

*DKK 95,-*



## *Ala Carte*

### *Børneretter*

#### *Dag og aften*

Børn under 12 år

*Byg selv burger med fritter* kr. 95,-  
(Brioche bolle, bøf, agurk, tomat, ketchup)

*Paneret fiskefilet med fritter, remoulade, citron.* kr. 95,-

*Kyllingenuggets med fritter, ketchup og salat mayonnaise.* kr. 95,-

*Børnedessert- vaniljeparfait med sprød chokolade* kr. 95,-

*Dagens retter* Halv pris

### *Kids menu*

#### *Day and evening*

Children under 12 years

*"Build you own burger"* DKK 95,-  
(Bun, beef, cucumber, tomato, ketchup)

*Breaded fish filet with fries, remoulade and lemon* DKK 95,-

*Chicken nuggets with fries, ketchup and mayonnaise* DKK 95,-

*Children dessert- vanilla Parfait with crispy chocolate* DKK 95,-

*Today's courses* Half price