



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,-

Svampesuppe med stegte østershatte, butterdejs kiks, grøn olie og hakket urter (vegetar)

Kr. 135,-

Dagens Forret

Kr. 95,-

Hovedretter

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

Kr. 299,-

Dampede asparges med hollandaise, bagt Lange, 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,-

Dessert

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,-



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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,-

Mushroom soup with fried oyster hats, puff pastry biscuits, green oil and chopped herbs (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,-

Steamed Asparagus with hollandaise sauce, Baked Ling (fish), 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,-



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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,-

Todays courses Half price