

LUNCH MENU

Fresh salads – choose between:

Smoked salmon, Danish ham, Chèvre Chaud
or Caesar Salad with chicken

DKK 169,-

“Stjernesked” (Shooting star)

A fried and a poached plaice fillets with smoked salmon,
shrimps & cocktail cream. Served on toast

DKK 195,-

Moules Frites

Steamed mussels from Vilsund Blue served with herbs,
saffron aioli & fries. Minimum 2 persons.

DKK 175,- per person

Herring plate

Christians Ø herring, curry herring and white herring
with accompaniment

DKK 145,-

The fish & the pig

Fish cake mixed with salmon & white fish. Warm pâté
with bacon & mushrooms. Served on rye bread

DKK 149,-

Shrimp open sandwich

With hand-peeled shrimps and mayo

DKK 149,-

Skagen toast

Crayfish in dill crème with toast and salads

DKK 149,-

Sandwich

With mozzarella, avocado, tomato & chive mayo

DKK 139,-

Potato open sandwich

With potatoes, 2 kinds of onions & chive mayo

DKK 130,-

Café K-Salad

Butter-fried toast with chicken salad & crispy bacon

DKK 149,-

Fish 'n' Chips

Tartar sauce, a bit of yellow & a bit of green

DKK 179,-

Carpaccio

A la Harry's Bar

DKK 169,-

Quiche Lorraine

Pie with ham & bacon. Served with a crispy salad

DKK 149,-

Classic Parisian beef

Ground beef on bread with beetroot, onion, yolk, pickles
& horseradish

DKK 179,-

K's Diner Burger

“American style” with 200 g beef, fries & chili mayo

DKK 175,-

Veggie burger

with falafel, french fries & chili mayo

DKK 175,-

Chicken burger

with curry dressing & bacon

DKK 175,-

Viking steak burger

with tender beef fillet, french fries & chili mayo

DKK 175,-

Tapas plate with 6 carefully selected delicacies

DKK 189,-

Nachos

With cheddar and 3 types of dip

DKK 78,-

Five Cheeses with accompaniment

DKK 145,-

Desserts

Crème brûlée

DKK 95,-

Today's home baked cake

DKK 55,-

Trifle with the season's berries/fruit

DKK 85,-

Waffle with ice cream

DKK 85,-

DINNER MENU

Starters

Smoked salmon

with herbs & homemade dressing
DKK 145,-

Parma ham

with salad & herbs
DKK 145,-

Crayfish tails

In dill cream with salad & herbs
DKK 145,-

Shrimp cocktail

DKK 145,-



Today's 3 courses Menu

3 course Menu DKK 385,-

Ask the waiter



Main courses

Moules Frites

Steamed mussels from Vilsund Blue served with herbs, saffron aioli & fries. For sharing - minimum 2 persons
DKK 175,- per person

Lemon sole

With browned butter, cabbage, hazelnuts & potatoes
DKK 285,-

“Stjernesked” (Shooting star)

Fried and poached plaice fillets. smoked salmon, shrimps & homemade cocktail cream
DKK 195,-

Pasta

With creamy sauce, petit truffe & chicken
DKK 195,-

Tapas plate with 6 carefully selected delicacies
DKK 189,-

Classic Parisian beef

Ground beef on bread with beetroot, onion, yolk, pickles & horseradish
DKK 179,-

K's Diner Burger

“American style” with 200 g beef, fries & chili mayo
DKK 175,-

Chicken burger

with curry dressing and bacon, fries & chili mayo
DKK 175,-

Veggieburger

with homemade falafel, fries & chili mayo
DKK 175,-

Viking steak burger

with tender beef fillet, fries & chili mayo
DKK 175,-

Steak au frites

with béarnaise, green salad & french fries
DKK 249,-

Five cheeses with accompaniment

DKK 145,-

Dessert

Crème brûlée

DKK 95,-

Trifle with the season's berries/fruit

DKK 85,-

Today's home baked cake

DKK 55,-

Warm waffle with ice cream

DKK 85,-

**For information about allergies,
please ask the waiter**