LUNCH MENU

Fresh salads – choose between:

Smoked salmon, Danish ham, Chèvre Chaud or Caesar Salad with chicken DKK 169.-

"Stjerneskud" (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 θ 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.-

Ouiche 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 brûlêe

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

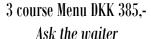
In dill cream with salad & herbs DKK 145.-

Shrimp cocktail

DKK 145,-



Todays 3 courses Menu





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.-

"Stjerneskud" (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 brûlêe

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