

# Menu

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## Forretter

- 1. Friteret risotto** serveret m. hjemmelavet aioli & urtesalat.
- 2. Cremet fiskesuppe** serveret m. friske danske urter, fisk fra Skagen & blåmuslinger.
- 3. Skinke fra Grambogaard** serveret m. røgeostecreme, sprøde rugbrødscROUTONS, syltede rødløg & urtesalat.

Serveres m. brød & smør

Pris pr. forret kr. 129,-

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## Hovedretter

- 1. Bagt fisk fra Skagen** serveret m. sæsonens spæde grøntsager, dagens pure, små nye danske kartofler & cremet sauce m. hvidvin og tomat.
- 2. Oksestripløin m. fedtkant fra Grambogaard** serveret m. sæsonens spæde grøntsager, pomes frites & sauce Bearnaise.
- 3. Kalvefrikassé m. kalv fra Grambogaard** serveret i cremet sauce m. nye danske gulerødder & ærter. Hertil nye danske kartofler.

Hovedretterne kan også fås som vegetariske – spørg din tjener

Pris pr. hovedret kr. 269,-

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## Desserter

- 1. Jordbær-rabarbertrifli a la Aalbæk Badehotel.**
- 2. Koldskålspannacotta** m. vaniljecrumble & krystalliseret hvid chokolade.
- 3. Citronfromage** m. flødeskum & mørk chokolade.

Pris pr. dessert kr. 109,-

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## Børneretter

**Wienerschnitzel** i børnestørrelse

Kr. 129,-

**Fisk, pølser el. nuggets m. pomes frites**

Kr. 89,-

**Hjemmelavet pandekage m. is**

Kr. 59,-

## Klassiske retter

**Wienerschnitzel af kalv** serveret m. pandestegte kartofler, ærter, dreng & stegesmør.

Kr. 299,-

**Pandestegt fladfisk** serveret m. små kartofler, råmarinerede tyttebær & stegesmør.

Kr. 299,-

# Menu

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## Starters

1. **Arancini** served with homemade aioli & herb salad.
2. **Creamy fish soup** served with fresh danish herbs, fish from Skagen & common mussels.
3. **Ham from Grambogaard** served with smoked cheese cream, crispy rye bread croutons, pickled red onion & herb salad.

Served with bread and butter

Price pr. starter kr. 129,-

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## Main courses

1. **Baked fish from Skagen** served with fresh seasonal vegetables, puré of the day, small new danish potatoes & creamy sauce with white wine and tomato.
2. **Beef striploin with fat from Grambogaard** served with seasonal fresh vegetables, French fries & sauce Bearnaise.
3. **Veal fricassé from Grambogaard** served in a creamy sauce with fresh danish carrots & peas. With fresh danish potatoes.

All main courses can also be served as a vegetarian dish - ask your waiter

Price pr. main course kr. 269,-

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## Desserts

1. **Strawberry-rhubarb trifle** a la Aalbæk Badehotel.
2. **Buttermilk panna cotta** with vanilla crumble & crystallized white chocolate.
3. **Lemon fromage** with whipped cream & dark chocolate.

Price pr. dessert kr. 109,-

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## Kids menu

**Wienerschnitzel** in kids size

Kr. 129,-

**Fish, sausages or nuggets**

with french fries

Kr. 89,-

**Homemade pancakes with ice cream**

Kr. 59,-

## Classic dishes

**Wienerschnitzel of veal** served with pan fried potatoes, peas, classic garnish & frying butter.

Kr. 299,-

**Pan-fried flatfish** served with small potatoes, raw marinated lingonberries & frying butter.

Kr. 299,-