

GRILLED WHITE ASPARGUS <i>with sauce Hollandaise and prawns</i>	140
SMOKED SALMON <i>with chervel and toasted sunflower seeds</i>	140
STIR FRIED TATAR <i>with cornichons, Cognac, egg yolk and crispy capers</i>	140
SKAGEN <i>prawns, mayonnaise and herbs</i>	140

GRILLED WHITE ASPARGUS <i>with prawns and sauce Hollandaise</i>	
STEAK OF VEALFILET <i>with french fries and sauce Bearnaise</i>	
CHOCOLATEMOUSSE <i>with whipped cream and raspberry coulis</i>	
THE MENU CANNOT BE CHANGED	

 MAIN COURSE
STEAK BEARNAISE

300 grams of grilled rib-eye steak, vegetables, fries and Bearnaise sauce
350

BAKED SALMON

with potatoes, vegetables and sauce Hollandaise
245

SHOOTING STAR

deepfried and steamed fillet of plaice, smoked salmon and prawns on toasted bread
225

WIENERSCHNITZEL

breaded fillet of veal with fried potatoes, peas and slice of lemon topped with anchovies and capers
235

THE ENGTOFTEGÅRD BURGER

broiche bun with cheddar, bacon and salad, served with french fries and mayonnaise
185

STEAK TATAR

with cognac, cornichons, mustard and egg yolk. Served with french fries and tarragon mayo
245

 SWEET

OLD-FASHIONED APPLE CAKE <i>with whipped cream and crumble</i>	95
RHUBARB TRIFLE <i>with macaroons, creme patissiere and whipped cream</i>	95
GORGONZOLA <i>with bread and garnish</i>	95

HOMEMADE ICECREAM <i>with raspberry coulis and whipped cream</i>	95
GATEAU MARCEL <i>with raspberry sauce and crispy chokolate</i>	95
CAMEMBERT FRIT <i>deepfried, breaded camembert with blackcurrant jam</i>	95