

**AVAILABLE 12.00 – 22.30**  
**Saturday & Sunday From 15.00 – 22.30**

### APPETIZERS

**HOKKAIDO SOUP 110,-**

Ristede græskarkerner, æble & grillet brød  
*Roasted pumpkin seeds, apple & grilled bread*

**FARMER'S PLATE 165,-**

Udvalg af lokale oste & coldcuts, oliven & brød  
*Selection of Danish cheeses & cured meats, olives & grilled bread*

**FANØ SMOKED SALMON TATAR 215,-**

Urter, mayo, radisser, syltet skalotteløg & rugbrødschips  
*Herbs, mayo, radish, pickled shallots & ryebread chips*

### MAIN COURSES

**CLUB SANDWICH 195,-**

Grillet kylling, bacon, cheddar, æg, tomat, salat & mayo.  
Serveres med fritter  
*Grilled chicken, bacon, cheddar, egg, tomato, salad & mayo. Served with French fries*

**CAESAR SALAD 185,-**

Grillet kylling, parmesan, croutoner & Cæsardressing  
*Grilled chicken, parmesan, croutons & Caesar dressing*

**K&T BEEF BURGER OR**

**NATURLI' VEGAN BURGER 210,-**

Karamelliseret løg, tomat, salat, syltet agurk, cheddar & trøffelmayo. Serveres med fritter  
*Caramelized onions, tomato, lettuce, pickles, cheddar & truffle mayo. Served with French fries*

**PHILLY STEAK SANDWICH 240,-**

Peberfrugt, løg, ruccola, cheddar & sennepscreme.  
Serveres med fritter  
*Peppers, onions, ruccola, cheddar & mustard crème. Served with French fries*

**RIGATONI 185,-**

Røget Vesterhavssost, græskar, chervil & estragon  
*Smoked Vesterhavs cheese, pumpkin, chervil & tarragon*

**BUTCHER'S CUT 295,-**

Bearnaise Cajun, rodfrugter & fritteret kål.  
Serveres med fritter  
*Bearnaise Cajun, root vegetables & crispy kale. Served with French fries*

### SWEETS

**CRÉME BRÛLÉE 95,-**

Blommer & hasselnøddecrumble  
*Plums & hazelnut crumble*

**LOCAL CHEESE PLATE 145,-**

Høgelundgaard, Den Hvide Dame, Havgus & Vesterhavssost. Serveres med havtornkompot & rugbrødschips  
*4 different danish cheeses with sea buckthorn compote & ryebread chips*

### WINES BY THE GLASS & BOTTLE

#### WHITES

Verdejo, Lagranja 95 / 360  
Castilla y León, SPAIN

Pinot Grigio, La Tunella 135 / 535  
Colli Orientali del Friuli, ITALY

#### REDS

Grenache/Syrah, La Vieille Ferme 100/370  
Vin de France, FRANCE

Corvina, Ripasso Classico Superiore 145/555  
Ca Vendri, Valpolicella, Veneto, ITALY

Call your room service waiter on 3348 if you would like to hear more about our full wine menu

### BOTTLED BEERS & CIDER 0,33L

Carlsberg 50  
Somersby Cider 55  
Brooklyn Special Effects (ABV 0,5%) 60  
Carlsberg Nordic (ABV 0,5%) 50

### DRAFT BEERS 0,25L / 0,50L

Carlsberg 45 / 60  
Tuborg Classic 50 / 68  
Tuborg Julebryg 55 / 75  
Carlsberg 1883 55 / 75  
Kronenbourg 1664 Blanc 55 / 79  
Grimbergen Double Ambree 55 / 79  
Jacobsen Viva Classic 60 / 82  
Jacobsen Naked Christmas 60 / 82

### SOFT DRINKS

Coke, Coke Zero, Sprite, Fanta 42  
Søbogaard Organic Elderflower 45  
Fuzetea Ice Tea | Lemon or Peach 48  
Red Bull 55  
Apple or Orange Juice 50

#### Water

Acqua Panna 56  
San Pellegrino 56

### ORGANIC COFFEE

Espresso 32 / 42  
Macchiato 35 / 45  
Caffé Latte 55 / 65  
Americano 45  
Cortado 45  
Cappuccino 55 / 65  
Irish Coffee 98

**Tea Selection** AC Perches 50

**DIAL 3348 TO PLACE YOUR ORDER**  
**RING VENLIGST 3348 FOR AT BESTILLE**

A tray charge of 75 kr. will apply to each order  
*Leveringsgebyr på 75 kr. pr. ordre*

### ALLERGIES?

Ved særlig diæt eller allergi, er du velkommen til at kontakte vores personale, hvis du ønsker at vide mere om de ingredienser der anvendes. Alle priser er i danske kroner & inkl. moms & service.

*For those with special dietary requirements or allergies who may wish to know more about the ingredients used, please ask our staff. All prices are in DKK & include VAT & service charge.*