

AVAILABLE 12.00 – 22.30
Saturday & Sunday From 15.00 – 22.30

APPETIZERS

PADRON PEPPERS 115,-

Drue ajo blanco & røget paprika croutonner
Grapes ajo blanco & smoked paprika croutons

SMOKED ARCTIC TROUT 165,-

Æblesalat, fennikel, dild, sennep- & citrondressing,
rugbrød & ørred rogn.
*Apple salad, fennel, dill, lemon mustard dressing,
rye bread & trout roe*

FARMER'S PLATE 185,-

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

MAIN COURSES

CAESAR SALAD 230,-

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

YAKAMEIN JAZZ SOUP 235,-

Krebsehaler, kylling, boullion, nudler, tang & æg
Crayfish tails, chicken, broth, noodles, seaweed & egg

K&T BEEF BURGER 215,-

Karamelliseret løg, tomat, salat, syltet agurk, cheddar, mayo &
pommes frites
*Caramelized onions, tomato, lettuce, pickles, cheddar, mayo &
French fries*

NATURLI' VEGAN BURGER 215,-

Karamelliseret løg, tomat, salat, syltet agurk, vegansk ost,
mayo & pommes frites
*Caramelized onion, tomato, lettuce, pickles, vegan cheese,
mayo & French fries*

VEAL CHEEKS 240,-

Øl- & honningbraiseret kalvekæber, cremet polenta, saffron &
gremolata
*Beer & honey braised veal cheeks, creamy polenta,
saffron & gremolata*

FISH & CHIPS 275,-

Friteret kuller, tartarsauce, grillet citron & pommes frites
*Beer battered haddock, tartar sauce, grilled lemon
& French fries*

BUTCHER'S CUT 295,-

Dagens udskæring, bearnaisesauce, sæsonenes
grøntsager & pommes frites
*Cut of the day, bearnaise sauce, seasonal vegetables &
French fries*

DESSERTS

CRÈME BRÛLÉE 95,-

Bourbon vanilje & karamelliserede hasselnødder
Bourbon vanilla & caramelized hazelnuts

APPLE TART 110,-

Karamelliserede æbler, syltet ingefær & kardemommeis
Caramelized apples, pickled ginger & cardamom ice cream

WINES BY THE GLASS & BOTTLE

WHITES

Verdejo, Lagranja 95 /360
Castilla y León, SPAIN

Pinot Grigio, La Tunella 145 / 555
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 65
Brooklyn Special Effects (ABV 0,5%) 65
Carlsberg Nordic (ABV 0,5%) 50

DRAFT BEERS 0,25L / 0,50L

Carlsberg 55 / 65
Tuborg Classic 65 / 75
Kronenbourg 1664 Blanc 70 / 80
Brooklyn Stonewall In IPA 70 / 80
Grimbergen Double Ambree 70 / 80
Grimbergen Blonde 70 / 80
Grimbergen Belgian Pale Ale 70 / 80
Jacobsen Yakima IPA 75 / 85
Jacobsen Viva Classic 75 / 85
Jacobsen Brown Ale 75 / 85

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
Caffé Latte 55 / 65
Americano 45
Cappuccino 55 / 65
Irish Coffee 110
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.*