

HERRING

1. Pickled herring 89,-

Traditionally cured. Curry salad, eggs and raw onions.

We recommend Aalborg Jubilæums Akvavit.

2. Pickled herring with spices..... 89,-

Traditionally cured. Potatoes, raw and crisp onions, capers and egg yolk.

We recommend Aalborg Taffel Akvavit.

3. "Christiansøpigens" herring..... 99,-

Heavy sour cream, capers and raw onions.

We recommend O.P. Anderson Original Aquavit.

4. "Sol over Gudhjem" 89,-

Smoked herring, egg yolk, capers, raw onions and radishes.

We recommend Aalborg Nordguld Akvavit.

5. Granny's buttermilk herring..... 89,-

Smoked potatoes, bell pepper, raw onions and tomato.

We recommend Snällerröds Brännmästaren Akvavit.

6. Herring platter..... 149,-

3 kinds of herring chef's choice with vegetable garnish.

We recommend O.P. Anderson "130" Anniversary Aquavit.

FISH

7. Fillet of plaice – Classic 109,-

Remoulade and lemon.

We recommend Aalborg Export Akvavit.

8. Fillet of plaice 119,-

Mayo, hand-peeled shrimps and lemon.

We recommend Aalborg Krone Akvavit.

9. Fillet of plaice 119,-

Remoulade, hand-peeled shrimps and lemon.

We recommend O.P. Anderson Klar Akvavit.

10. "Stjernesked" 159,-

Fillet of plaice, toast with hand-peeled shrimps, seafood dressing and lemon.

We recommend Aalborg Jubilæums Akvavit.

11. Hot smoked haddock mousse.... 119,-

Cranberries and dill.

We recommend Snaps Bornholm No2

"Havtorn, Dild & Agurk".

12. Fish cakes 139,-

Remoulade and sweet and sour garnish.

We recommend Brøndums Kryddersnaps Æble & Timian.

SEAFOOD

13. Eggs and shrimps 89,-

Dill mayo and lemon.

We recommend Aalborg Dild Akvavit.

14. Shrimps 159,-

Toast with mayonnaise and lemon.

We recommend Aalborg Dild Akvavit.

15. The Gosling 139,-

Smoked potatoes, avocado crème, hand-peeled shrimps, dill mayo and radishes.

We recommend Aalborg Nordguld Akvavit.

BIRD

16. Omelet 159,-

Tomato, chives, crispy fried bacon, mustard, beetroot and rye bread. Pr. pers. (Min. 2 pers.)

We recommend Brøndums Original Kryddersnaps.

17. Creamy chicken salad 149,-

Crispy croissant, mushrooms, asparagus and crisp chicken skin.

We recommend Aalborg Nordguld Akvavit.

VEGETABLES

18. The vegetarian 89,-

Avocado, poached egg and cottage cheese.

We recommend Snaps Bornholm No. 2

Havtorn, Dild & Agurk.

19. Louise's potatoes..... 89,-

Mayo, tomato, raw and crisp onions.

We recommend Aalborg Nordguld Akvavit.

20. The king's potatoes..... 99,-

Curry mayo, raw and crisp onions, tomato, trout roe and crispy fried bacon.

We recommend Aalborg Jubilæums akvavit.

PIG

21. Warm liver paté 99,-

Butter-fried mushrooms, crisp smoked bacon and pickled beets.

We recommend Aalborg Nordguld Akvavit.

22. "Dyrlægens natmad" 119,-

Liver paté, salted veal, raw onions, port jelly, capers and pickled cucumber.

We recommend O.P. Anderson Sherry Cask.

23. Rolled ham 99,-

Italian crème, port jelly and raw onions.

We recommend Brøndums Original Kryddersnaps.

24. Danish meat balls 139,-

Pickled red cabbage, remoulade and sour, pickled cucumber.

We recommend Harald Jensen Akvavit.

COW

25. Classic roast beef 109,-

Remoulade, crisp onions, horseradishes and pickled cucumber.

We recommend Aalborg Taffel Akvavit.

26. Roast beef Bearnaise 119,-

Potatoes, crisp onions and pickled cucumber.

We recommend Aalborg Grill Akvavit.

27. The warm dish 139,-

Cold roastbeef, butter-softened onions, fried egg and sour garnish.

We recommend Aalborg Grill Akvavit.

28. Brisket 99,-

Creamed horseradishes, pickled cucumber

We recommend O.P. Anderson Original Aquavit.

29. Classisk tatar 159,-

Pickles, raw and crisp onions, capers, horseradishes and egg yolk.

We recommend Aalborg Nordguld Akvavit.

30. Stirred tartare 169,-

Tarragon, Nordguld akvavit, pickled onions, mushrooms and parmesan cheese.

We recommend Aalborg Nordguld Akvavit.

31. "Gåsens pariserbøf" 169,-

Beef on toast, beets, horseradishes, egg yolk and pickled vegetables.

We recommend Aalborg Grill Akvavit.

32. Danish ground beef 159,-

Butter-softened onions, fried egg and pickled cucumber.

We recommend Aalborg Grill Akvavit.

CHEESE

33. "Guld-Harald" 99,-

Matured cheese from Asaa Dairy (2,5 yo).

Raw onions, port jelly, radishes and rum.

We recommend Linie Double Cask Port.

34. "Sol over Gundestrup" 49,-

Rye biscuits with Funen smoked cheese, grated caramel cheese from Arla Unika and rosehip jam.

We recommend Brøndums Snaps Fadlagret.

35. Camembert frites 99,-

Toast and blackcurrant jam.

We recommend Oskar Davidsen Solbærrom.

36. Cheese Plate 119,-

3 different Danish cheeses (please ask your waiter). Buttered rye bread, compote and pickled walnuts.

We recommend Brøndums Snaps Fadlagret.

DESSERT

37. Traditional Danish apple cake ... 69,-

We recommend Gammel Opland "Edel" Port Cask or Linie Double Cask Port.

38. Trifle 69,-

Seasonal fruits or berries (please ask your waiter).

We recommend Snaps Bornholm No. 5 "Vanilje".

39. The Chef's signature dessert 99,-

Licorice ice cream, white chocolate mousse and crisp.

We recommend Snaps Bornholm No. 5 "Vanilje".