



RESTAURANT

# THE HARBOUR MENU

## FORRETTER / STARTERS

### **BLÅMUSLINGSUPPE / BLUE MUSSEL SOUP DKK. 125,-**

Fennikel – Safran

*Fennel – Saffron*

### **RØGET LAKS / SMOKED SALMON DKK. 125,-**

Radisser – purløgssolie – confiteret æggeblomme

*Radish – chive oil – confit egg yolk*

### **RØRT GROV OKSETATAR / BEEF TARTARE DKK. 125,-**

Karse – jordskokkechips – cornichoner

*Watercress – artichoke chips – gherkins*

## HOVEDRETTER / MAIN COURSES

FRA KL. 17.30 / FROM 5.30 PM

### **BAGT LAKS / BAKED SALMON DKK. 235,-**

Ærte- og kørvelpuré – bimi – Hollandaisesauce

*Pea and chervil puree – bimi – Hollandaise sauce*

### **KYLLINGEBRYST / BREAST OF CHICKEN DKK. 235,-**

Brændt porre – løvstikkeolie – fuglegræs – hønsecreme

*Lightly burnt leek – larch oil – birdseed – cream of chicken*

### **OKSEMØRBRAD / BEEF TENDERLOIN DKK. 265,-**

Hjertesalat – demi-glace – shiitake-svampe

*Lettuce – demi-glace – shiitake mushrooms*

### **LAMMECULOTTE / LAMB CULOTTE DKK. 265,-**

Crust – asparges – perleløg – rosmarinsky

*Crust – asparagus – pearl onions – rosemary gravy*

## VEGETAR / VEGETARIAN

### **KIKÆRTE RÖSTI / CHICKPEA RÖSTI DKK. 188,-**

Ærte- og kørvelpuré – gulerødder – nødder

*Pea and chervil puree – carrots – nuts*

### **FETTUCINI DKK. 188,-**

Tomatsauce – grønt

*Tomato sauce – vegetables*

## THE HARBOUR MENU

### **NACHOS DKK. 98,-**

MED KYLLING | WITH CHICKEN **DKK. 148,-**

Salsa – guacamole – jalapeños – creme fraiche  
*Salsa – guacamole – jalapeños – creme fraiche*

### **BLANDET SALAT / MIXED SALAD DKK. 95,-**

Grønt – vinaigrette  
*Mixed salad – vinaigrette*

### **HARBOURSALAT / HARBOUR SALAD DKK. 178,-**

Hjertesalat – varmrøget laks – rejer – krebshealer – soltørrede tomater – sauce verde  
*Romaine salad – smoked salmon – shrimps – crayfish tails – sun-dried tomatoes – sauce verde*

### **CÆSARSALAT A LA ISLAND / CAESAR SALAD A LA ISLAND DKK. 135,-**

MED KYLLING | WITH CHICKEN **DKK. 175,-**

Hjertesalat – parmesan – hvidløgscROUTONER – cæsardressing  
*Lettuce – parmesan – garlic croutons – caesar dressing*

### **GRØNTSAGSSALAT / VEGETABLE SALAD DKK. 175,-**

Hjertesalat – avokado – blåbær – tomater – agurker – sesam  
spirer – gulerødder – gomadressing  
*Romaine lettuce – avocado – blue berries – tomatoes – cucumber – sesame  
sprouts – carrots – goma dressing*

### **HARBOUR BURGER DKK. 175,-**

OST/CHEESE **DKK. +10,-** | BACON **DKK. +10,-**

200 g oksekød – briochebolle – rødløg – syltede agurker – tomater  
hjertesalat – mild chili mayo – pommes frites  
*200 g beef – brioche bread – red onions – pickles – tomatoes  
lettuce – mild chili mayo – fries*

### **CLUB SANDWICH A LA ISLAND DKK. 178,-**

Kylling – sandwichbrød – bacon – rødløg – tomat – karrydressing – pommes frites  
*Chicken – sandwich bread – bacon – red onions – tomatoes – curry dressing – fries*

### **FISH AND CHIPS DKK. 195,-**

Torsk – pommes fritter – sauce tatar – salat  
*Cod – fries – tartar sauce – salad*

# THE HARBOUR MENU

## POMMES FRITES / FRIES

**LILLE / SMALL DKK. 50,-**

MED VESTERHAVSOST  
WITH NORTH SEA CHEESE  
DKK. 65,-

**STOR / LARGE DKK. 85,-**

MED VESTERHAVSOST  
WITH NORTH SEA CHEESE  
DKK. 105,-

## SMÅ DESSERTER / SMALL DESSERTS

**HVID BROWNIE / WHITE BROWNIE DKK. 95,-**

Lys chokoladeganache – stikkelsbærsorbet  
*Light chocolate ganache – gooseberry sorbet*

**CRÈME BRÛLÉE DKK. 95,-**

Cava sorbet – bær  
*Cava sorbet – berries*

**3 OSTE / 3 KINDS OF CHEESES DKK. 115,-**

Paleobrød – søde nødder  
*Paleo bread – sweet nuts*