

# THE HARBOUR MENU

## FORRETTER / STARTERS

FRA KL. 18.00 / FROM 6.00 PM

### JORDSKOKKESUPPE / JERUSALEM ARTICHOKE SOUP DKK. 105,-

Friteret jordskokker – purløgssolie

*Fried artichokes – chive oil*

### SKAGENSKINKE / SKAGEN HAM DKK. 125,-

Comté – sennepsurter – cornichoner – dijonsennep

*Comté – mustard herbs – cornichons – Dijon mustard*

### CARPACCIO DKK. 125,-

Af hjortefilet – brombær – trøffelolie – valnødder – urter

*Of deer fillet – blackberries – truffle oil – walnuts – herbs*

### LAKSERILLETTE / SALMON RILETTE DKK. 125,-

Varmrøget laks – urter – dildolie

*Hot smoked salmon – herbs – dill oil*

## HOVEDRETTER / MAIN COURSES

FRA KL. 18.00 / FROM 6.00 PM

### STEGT TORSK / FRIED COD DKK. 265,-

Hønsseblanquette – rødbedepuré – stegt hjertesalat

*Fried cod – chicken blanquette – beetroot purée – fried lettuce*

### ANDEBRYST / DUCK BREAST DKK. 265,-

Syltede rødløg – gulerødder – sky med røget marv

*Breast of duck – pickled red onions – carrots – gravy with smoked marrow*

### RIBEYE (265 G.) DKK. 295,-

Confiterede bøgehatte – bagt selleri – bearnaise – pommes friter

*Brown beech mushroom confit – baked celery – béarnaise – fries*

### LAMMESKANK / LAMB SHANK DKK. 265,-

Braiserert i hvidløg/citron – tomater – krydderurter – knust kartofler

*Braised in garlic/lemon – tomatoes – herbs – crushed potatoes*

## THE HARBOUR MENU

### VEGETAR / VEGETARIAN

#### **RØDBEBØF / BEETROOT STEAK DKK. 188,-**

Selleripuré – bagt selleri – brunet smør  
*Celery purée – baked celery – lightly browned butter*

#### **FETTUCCHINE DKK. 188,-**

Tomatsauce – grønt  
*Tomato sauce – Vegetables*

#### **NACHOS DKK. 108,-**

MED KYLLING | WITH CHICKEN **DKK. 168,-**

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

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

Salat – Grønt – vinaigrette  
*Mixed salad – vinaigrette*

#### **HARBOURSALAT / HARBOUR SALAD DKK. 185,-**

Hjertesalat – varmrøget laks – rejer – krebsehaler  
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. 145,-**

MED KYLLING | WITH CHICKEN **DKK. 185,-**

Hjertesalat – parmesan – hvidløgs croutoner – cæsardressing  
*Lettuce – parmesan – garlic croutons – caesar dressing*

#### **GRØNTSAGSSALAT / VEGETABLE SALAD DKK. 185,-**

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

## THE HARBOUR MENU

### HARBOUR BURGER DKK. 185,-

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. 185,-

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

### FISH AND CHIPS DKK. 205,-

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

### POMMES FRITES / FRIES

#### LILLE / SMALL DKK. 55,-

MED VESTERHAVSOST  
WITH NORTH SEA CHEESE  
DKK. 70,-

#### STOR / LARGE DKK. 90,-

MED VESTERHAVSOST  
WITH NORTH SEA CHEESE  
DKK. 110,-

### SMÅ DESSERTER / SMALL DESSERTS

#### PANNA COTTA DKK. 110,-

Hvid chokolade – bærgelé – sorbet  
*White chocolate – berry jelly – sorbet*

#### ÆBLEKOMPOT / APPLE COMPOTE DKK. 110,-

Æblekompot – æblesorbet – marengs –knas  
*Apple compote – apple sorbet – meringues – crunch*

#### 3 OSTE / 3 KINDS OF CHEESES DKK. 125,-

Paleobrød – søde nødder  
*Paleo bread – sweet nuts*