



LUNCH MENU

Open sandwiches DKK 125

Smoked halibut
Crudit , mayonnaise

Breaded fish
Prawns, herb mayonnaise, lemon

Egg and prawns
Grilled lemon, mayonnaise

Potatoes (V)
Pickled red onions, roasted onions, onion mayonnaise

Smoked Eel DKK 195
Poached egg, apple, rye bread

Shooting Star "Stjernesud" DKK 235
Greenlandic halibut, prawns, salmon

DINNER MENU

Starters

Smoked rock ptarmigan DKK 225
Truffle mayo, kohlrabi, hazelnut, pickled enoki.

Caviar DKK 350
Blinis, cr me fraiche, pickled red onion.

Lumpfish roe DKK 225
Blinis, cr me fraiche, pickled red onion.

Smoked mushroom consomm  DKK 195
Scallops, herbs, Puree.

Light dishes

Snow crab DKK 178
Served on ice, mayonnaise, lemon.

Peel and eat prawns DKK 165
Served on ice, mayonnaise, lemon, dill.

Tapas & salads

Tapas board DKK 240
Smoked reindeer/muskox, serrano, olives, aioli, pesto, pickled onions, roasted onions, crackers
toasted bread.

Caesar salad DKK 190
Chicken, crispy serrano ham, croutons,
pickled red onion, parmesan and caesar dressing.

Croissant DKK 165
With chicken salad

Pasta salad DKK 140
Green pesto (V)

Reindeer tartar DKK 185
Raw meat, pickled onion, madagascar pepper mayo,
cress,
parmesan crumble, sundried tomato.

Shrimp salad DKK 185
Combination of raw shrimps and sea cooked peeled
shrimps,
pickled red onion, shrimp mayo, crudit , horse radish
cream, green oil, herbs.

Eelpout fish ceviche DKK 195
Grilled lemon vinaigrette, cucumber, pickled ginger,
yeast mayo, crumble, sorrel chiffonade.

Mushroom risotto (V) DKK 195
Cheese, mushroom, herbs.

Add-on Black Truffle DKK 75

Main courses

Greenlandic shellfish platter DKK 1600

(For 2 persons)

Snow crab, prawns, scallops, smoked salmon, smoked whale, lumpfish roe, pickled enoki, blinis, waffle, pickled onion, fresh onion, yeast mayo, green mayo, cottage cheese.

Add-on caviar DKK 350

Pan seared greenlandic halibut DKK 295

Blanquette, crispy skin salsa.

Game plate DKK 335

Reindeer, muskox croquet, berry sauce.

Greenlandic lamb DKK 335

Pepper sauce.

Rib eye

300-grams DKK 365

350-grams DKK 450

Sauce bearnaise, fries, garlic butter.

Cote de boeuf see Dry ager cabin

Arctic burger DKK 265

Reindeer, musk ox, lamb, bacon, lettuce, fresh onions, tomato, onion jam, pickled cucumber, cheddar, chilli mayo, fries

Vegetarian burger (V) DKK 265

Mushroom and potatoes steak, lettuce, fresh onion, tomato, onion jam, cucumber, cheddar, fries.

Sides

French fries DKK 70

Mixed salad DKK 115

Boiled potatoes DKK 70

Extra ketchup, remoulade, mayo DKK 25

DESSERT MENU

Surprise DKK 225

Sea buckthorn, vanilla, meringue

Lemon mazarin cake DKK 195

Dolce, gel, honey crystals, tuille.

Chocolate mouse DKK 185

Gel, dark chocolate tuille.

Cheese board DKK 265

Crispy bread, gels, rhubarb compote

Ice cream of the day (1 scoop) DKK 55

Sorbet of the day (1 scoop) DKK 55

Petit four DKK 125

Chocolate cookies DKK 75