

Welcome to
RESTAURANT 30
FEBRUAR

30 Feburar's 5 course menu

First course

Salmon tartare with mango and mascarpone

Second course

Beef carpaccio with salad and bourbon honey

Refresher

Lime sorbet with lemon vodka

Main course

Beef tenderloin with garnish of the day served with potato tower and red wine sauce

Dessert

White chocolate crème brûlée with orange sorbet and berries

5 COURSES 399,-

Wine menu

2 GLASS 179,-

Les Berchets, Chardonnay-Colombard, France
Château Ste. Michelle, Cabernet Sauvignon, USA

3 GLASS 249,-

Les Berchets, Chardonnay-Colombard, France
Château Ste. Michelle, Cabernet Sauvignon, USA
Warre's, Otima - 10 year Tawny, Portugal

Starters

Smoked deer fillet

With salad and balsamic, vanilla marinated berries and licorice.

109,-

Salmon tartar with avocado

Marinated salmon with mango, mascarpone and avocado

109,-

Carpaccio with bourbon honey

Slices of tenderloin beef served with salad, pine nuts and cheese

109,-

Signature salad

Fresh salad with feta, glass noodles and goma dressing

109,-

Shrimps

Served with creamy spinach/safran sauce

109,-

Soup of the day

89,-

Main courses

Beef tenderloin

Served with potato tower

Choose between red wine sauce, pebersauce, herb butter

299,-

Ribeye

With fries

Choose between red wine sauce, pebersauce, herb butter

299,-

Lamb chops

Grilled with garnish of the day, potato tower and garlic rosemary sauce

299,-

Chicken supreme

Chicken breast, garnish of the day, potato tower and mushroom sauce

239,-

Prawns

Marinated prawns with seasoned baby potatoes and caramelized lime

299,-

Grillet salmon

Salmon with garnish of the day, potato tower, teriyaki sauce and caramelized lime

289,-

Desserts

Cheese plate

With a mix of sweet and sour

109,-

Chocolate cake

With vanilla and berries

89,-

White chocolate creme brulée With orange sorbet and berries

89,-

Ice cream á la 30 February

89,-

Hot beverage

caffe latte/cappuccino

49,-

Coffee/the

45,-

Espresso

45,-

Irish coffee

89,-

Soda

49,-

Bornholmer Most

49,-

Beer Fur Bryghus

75,-

WINE

Sparkling wine

	glass	1/1
Saint Louis Sparkling Demi Sec France	79,-	379,-
Bestheim Crémant d'Alsace Brut - Heritage, Alsace France		449,-

White wine

	glass	1/1
Chiàro di Lùna, Pinot Grigio/Catarratto, Sicilien, Italy	79,-	379,-
Dr. Loosen Eroica Riesling, Germany	89,-	399,-
Les Berchets, Chardonnay-Colombard, Vin de Pays d'OC, France	89,-	399,-
Domaine Fèvre & Fèvre, Chablis, Bourgogne, Chablis, France	149,-	699,-
3 Wooly Sheep, Sauvignon Blanc, Marlborough, New Zealand		399,-

Red wine

	glass	1/1
Casalfort, Ripasso Valpolicella, Veneto, Italy	89,-	399,-
Chateau Ste. Michelle, Cabernet Sauvignon - Limited Edition, USA	99,-	449,-
Villalta, Amarone della Valpolicella XIX, Veneto, Italy	149,-	649,-
Maison Louis Jadot, Beaujolais-Village - Combe aux Jacques, Beaujolais, France		429,-
Black Ink, Old Vine Zinfandel, California, USA		449,-
Château des Jacques, Fleurie, Beaujolais, France		549,-
Château Chambrun, Bordeaux, Lalande de Pomerol, France		799,-
M. Chapoutier, Châteauneuf-du-Pape - La Bernardine, Rhône Syd, France		799,-
Brovia - Barolo, Piemonte, Italy		899,-

Rosévin

	glas	1/1
Marius Rosé by Michel Chapoutier, Vin de Pays d'Oc, France		329,-
Stone Barn, Zinfandel - Rosé, California, USA	89,-	399,-

Dessert wine

	glass	1/1
Domäne Wachau, Beerenauslese Terrassen, Wachau, Austria	85,-	425,-

Port wine

	glass	1/1
Warre's, Otima 10 year Tawny, Douro, Portugal	85,-	