

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 served with todays garnish, potatoes
and red wine sauce

Dessert

White chocolate crème brûlée with orange sorbet and berries

5 COURSES 449,-

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 salat, pine nuts and cheese

109,-

Signature salat

Fresh salat with feta, glas noddles and goma dressing

109,-

Shrimps

Served with creamy spinach and safran sauce

109,-

Soup of the day

109,-

Main courses

Beef tenderloin

Served with todays garnish, potatoes

Choose between red wine sauce, peppersauce, herb butter

299,-

Ribeye

With fries

Choose between red wine sauce, peppersauce, herb butter

349,-

Lamb chops

Grilled with todays garnish, potatoes and garlic rosemary sauce

299,-

Chicken supreme

Chicken breast with todays garnish, potatoes and mushroom sauce

249,-

Prawns

Marinated prawns with seasoned baby potatoes and caramelized lime

299,-

Grilled salmon

Salmon with todays garnish, potatoes, 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 beverages

caffe latte/cappuccino

49,-

Coffee/the

45,-

Espresso

45,-

Irish coffee

89,-

Cold beverages

Soda

49,-

Jug of sparkling water

49,-

Bornholmer Most

49,-

Beer Fur Bryghus

75,-

Non-alcoholic Beer

49,-

Extras

French fries 39,- • Bread 20,- • Sauce 15,-

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,-
Perette Rosé, Vin de Pay d'Oc, France	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,-	