



Forrest

Restaurants

MENUKORT

DET HANDLER OM

Kærlighed

Gå ombord i vores klassiske frokostkort med retter lavet af sæsonens friske råvarer. Vores eksperter i bageri, konditori, charcuteri, røgeri og køkken sætter en ære i at tilberede maden helt fra bunden. Derfor er al vores mad hjemmelavet. Det handler om kærlighed til gode råvarer og om smag.

Velbekomme!

IT'S ALL ABOUT

Love

Enjoy our classic lunch menu with dishes made from fresh seasonal ingredients. Our experts in bakery, confectionery, charcuterie, smokehouse, and kitchen take pride in preparing the dishes from scratch. That is why all our dishes are homemade. It's all about love and devotion to first-class ingredients, and about taste.

Bon appetit!

LUNCH MENU

Frøstøsmenu

Kan bestilles kl. 12.00-17.00. | Can be ordered from 12 Noon to 5 p.m.

Klassisk stjernesked af stegt, dampet, kogt og røget fisk og skaldyr, dressinger og citron

Classic Shooting Star Of Fried, Steamed, Boiled, And Smoked Fish And Shellfish, Dressings, And Lemon
245,- | € 34

Pariserbøf med pickles, kapers, løg, rødbede og æggeblomme

Fried Beef Tartare With Pickles, Capers, Onions, Beetroot, And Egg Yolk
225,- | € 31

Munkebjerg Bacon Cheese Burger syltede rødløg, senneps-mayonnaise, salat og pommes frites

Munkebjerg Bacon Cheese Burger With Pickled Red Onions, Mustard Mayonnaise, Lettuce, and French Fries
245,- | € 34

Sandwich med bresaola, krydret tomatmayonnaise, pickles og marinerede tomater i karry

Sandwich With Bresaola, Flavoured Tomato Mayonnaise, Pickles, And Marinated Tomatoes In Curry
165,- | € 23

Fem Arla Unika-oste, økologiske oliven, syltede nødder, hybenkompot og knækbrød

Five Arla Unika Cheeses, Organic Olives, Pickled Nuts, Rosehip Compote, And Crispbread
155,- | € 22

Dagens kage
Cake Of The Day
85,- | € 12

Munkebjerg islagkage med chokoladesauce

Munkebjerg Ice Cream Cake With Chocolate Sauce
145,- | € 20

SMØRREBRØD

Open Sandwiches

Vi anbefaler 2-3 stk. | We recommend 2-3 pcs.

Munkebjergs fiskefrikadelle med peberrodsremoulade, rødløg, puffed ris og urter

Munkebjerg Fish Cake With Horseradish Remoulade, Red Onions, Puffed Rice, And Herbs
125,- | € 17

“Hønsesalat” af kylling fra Hopballe Mølle, syltede bøgehatte og tørsaltet bacon

“Chicken Salad” From Chicken From Hopballe Mølle, Pickled Beech Mushrooms, And Dry Salted Bacon
125,- | € 17

“De sidste kartofler” med løvstikkemayonnaise, chips, friterede løg og karse

“The Last Potatoes” With Lovage Mayonnaise, Chips, Fried Onions, And Cress
125,- | € 17

Hjemmerøget laks med rygeostcreme, røræg, radise, ørred-rogn og urtesalat

Home Smoked Salmon With Smoked Fresh Cheese Cream, Scrambled Eggs, Radish, Trout Roe, And Herb Salad
145,- | € 20



ALKOHOLFRI, 25 CL

Non-Alcoholic, 25 cl

Sodavand 37,- | € 5

Soft Drinks

Most fra Østergaard Frugtplantage 50,- | € 7

Rabarber | Solbær | Appelsin | Hyldeblomst | Æble

Rhubarbs | Blackcurrant | Orange | Elder Flower | Apple

MUNKEBJERG-ØL, 50 CL

Munkebjerg Beer, 50 cl

Øl fra Munkebjergs Bryghus, frit valg 89,- | € 12

Local beer from Munkebjerg Brewhouse, Free Choice

Murermesteren, Brown Ale

Skovhuggeren, Belgisk Ale

Jubilæumsbryg, klassisk landøl | Classic Land Beer

Skovtrolden, hvedeøl | Wheat Beer

VINE

Wines

2021 Cassaigne, Côtes de Gascogne

Glas | Glass 90,- | € 13

½ flaske | ½ Bottle 200,- | € 28

Flaske | Bottle 360,- | € 50

2012 Château Treytins, Montagne Saint-Émilion

Glas | Glass 120,- | € 17

Flaske | Bottle 450,- | € 63

AKVAVIT, 2 CL

Aquavit, 2 cl

Rød Aalborg 45,- | € 6

Harald Jensen 45,- | € 6

Krone 45,- | € 6

Dild Akvavit 45,- | € 6

Brøndums 45,- | € 6

Export Akvavit 45,- | € 6

Porse Akvavit 45,- | € 6

Linie Akvavit 50,- | € 7

Aalborg Ekstra Akvavit 50,- | € 7

Jubilæums Akvavit 50,- | € 7

