



Profos

Restauranten

MENUKORT

LUNCH MENU

Frøkostmenu

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

Klassisk stjernesked – stegt, dampet, kogt, røget fisk – skaldyr – dressinger – citron
Classic Shooting Star – Fried, Steamed, Boiled, Smoked Fish – Shellfish – Dressings – Lemon

255,- | € 35

Pariserbøf – pickles – kapers – løg – rødbede – æggeblomme
Fried Beef Tartare – Pickles – Capers – Onion – Beetroot – Egg Yolk

245,- | € 34

Munkebjerg baconcheeseburger – syltede rødløg – aioli – salat – pommes frites

Munkebjerg Bacon Cheese Burger – Pickled Red Onions – Aioli – Lettuce – French Fries

245,- | € 34

Grillstegt Sashi-bøf – bearnaisesauce – håndskårne pommes frites – salat à part

Grilled Sashi Steak – Bearnaise Sauce – Hand-Cut French Fries – Salad à Part

300 g Sashi-bøf 478,- | € 66

150 g Sashi-bøf 248,- | € 34

Grov Sandwich – laks – salat – marineret tomat – mayonnaise med estragon – avocado – rørag – syltede rødløg

Wholemeal Sandwich – Salmon – Lettuce – Marinated Tomato – Tarragon Mayonnaise – Avocado – Scrambled Egg – Pickled Red Onions

165,- | € 23

5 Arla Unika-oste – økologiske oliven – syltede nødder – hybenkompot – knækbrød

5 Arla Unika Cheeses – Organic Olives – Pickled Nuts – Rosehip Compote – Crispbread

178,- | € 25

Munkebjerg islagkage – chokoladesauce – æblekompot

Munkebjerg Ice Cream Cake – Chocolate Sauce – Apple Compote

145,- | € 20

SMØRREBRØD

Open Sandwiches

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

“Hønsesalat” – kylling fra Hopballe Mølle – syltede bøgehatte – tørsaltet bacon – revet Havgus-ost

“Chicken Salad” – Hopballe Mølle Chicken – Pickled Beech Mushrooms – Dry Salted Bacon – Grated Havgus Cheese

135,- | € 19

Kartoffel – syltede rødløg – rygeostcreme – urtemayonnaise – radiser – baconcrumble – urtemix

Potato – Pickled Red Onions – Cream Of Smoked Fresh Cheese – Herb Mayonnaise – Radishes – Bacon Crumble – Herb Mix

125,- | € 17



Roastbeef – remoulade – hjemmesyltet agurk – ristede løg – frisk peberrod

Roastbeef – Remoulade – Pickled Cucumber – Crispy Fried Onions – Fresh Horseradish

145,- | € 20

Meunièrestegt fiskefilet – remoulade – ørredrogn – grillet citron – urtemix

Meunière Fried Fish Fillet – Remoulade – Trout Roe – Grilled Lemon – Herb Mix

1

35,- | € 19

Fødevareallergi og -intolerance. Spørg os gerne til råds om indhold af allergener i vores menu.
Food allergy and food intolerance. Please ask us for advice about the content of allergens in our menus.

SODAVAND/MOST

Softdrinks/juices

Sodavand 37,- | € 5

Soft Drinks

Most fra Østergaard Frugtplantag, 25 cl 50,- | € 7

Rabarber | Solbær | Appelsin | Hyldeblomst | Æble

Juice from Østergaard Frugtplantage, 25 cl

Rhubarbs | Blackcurrant | Orange | Elder Flower | Apple

ØL - ALKOHOLFRI, 33 CL

Beer - Non-Alcoholic, 33 Cl

Carlsberg Nordic 0,0% 45,- | € 6

Brooklyn Brewery 0,4% 45,- | € 6

Kronenbourg 1664 Blanc 0,5% 45,- | € 6

ØL, 33 CL

Beer, 33 cl

Carlsberg 4,6% 42,- | € 6

Grøn Tuborg 4,6% 42,- | € 6

Tuborg Classic 4,6% 45,- | € 6

KOLDING GÅRDBRYGGERI, 50 cl

Tusmørke, Imperial stout 8% 89,- | € 12

Den Rette Hylde, Hvedeøl 5% | Wheat Beer 5% 89,- | € 12

Jutlanpia, Hazy IPA 6% 89,- | € 12

Evergreen, Pilsner 4,6% 89,- | € 12

Grimbergen Blonde, 33 cl 65,- | € 9

Grimbergen Double Ambrée, 33 cl 65,- | € 9

VINE

Wines

2022 Château de Cassaigne Labyrinthe, Côtes de Gascogne

Glas | Glass 90,- | € 13

½ flaske | ½ Bottle 200,- | € 28

Flaske | Bottle 360,- | € 50

2019 Seigneur de Beauval, Bordeaux Supérieur

Glas | Glass 90,- | € 13

½ flaske | ½ Bottle 200,- | € 28

Flaske | Bottle 360,- | € 50

AKVAVIT, 2 CL

Aquavit 2 cl

Rød Aalborg 45,- | € 6

Dild Akvavit 45,- | € 6

Linie Akvavit 50,- | € 7

Jubilæums Akvavit 50,- | € 7

