



# Profos

Restauranten

MENUKORT

# Frokostmenu

## LUNCH MENU

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 – sennepsmayonnaise – salat – pommes frites**

Munkebjerg Bacon Cheese Burger – Pickled Red Onions – Mustard Mayonnaise – Lettuce – Chips  
245,- | € 34

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

Grilled Sashi Steak – Bearnaise Sauce – Hand-cut Chips – Salad à Part

**300 g Sashi-bøf 478,- | € 66**

**150 g Sashi-bøf 248,- | € 34**

**Clubsandwich – stegt kylling – bacon – karrydressing – tomater – syltede agurker – hjertesalat**

Club Sandwich – Fried Chicken – Bacon – Curry Dressing – Tomato – Pickled Cucumber – Cos Lettuce  
165,- | € 23

**Cæsarsalat – stegt kyllingebryst – urter – brødcroutoner**

Caesar Salad – Fried Chicken Breast – Herbs – Bread Croutons  
165,- | € 23

**Cæsarsalat – avocado – urter – brødcroutoner**

Caesar Salad – Avocado – Herbs – Bread Croutons  
165,- | € 23

**Falafelburger – agurkerelish – syltede rødløg – grillede peberfrugter – aioli – tomat – salat – pommes frites**

Falafel Burger – Cucumber Relish – Pickled Red Onions – Grilled Bell Peppers – Aioli – Tomato – Lettuce – Chips  
245,- | € 34



## SMØRREBRØD

Open Sandwiches

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

**“Hønsesalat” – kylling fra Hopballe Mølle –  
syltede bøgehatte – tørsaltet bacon**

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

**138,- | € 19**

**Æg – rejesalat – grillet citron – ørredrogn – urtesalat**

Egg – Prawn Salad – Grilled Lemon – Trout Roe – Herb Salad

**155,- | € 22**

**Christiansøpigens sild – æg – dildcreme –  
friterede kapers – rødløg – urter**

Christiansøpigens Herring – Egg – Dill Dressing –  
Fried Capers – Red Onion – Herbs

**145,- | € 20**

## DESSERTER

Desserts

**Munkebjerg islagkage – chokoladesauce – æblekompot**

Munkebjerg Ice Cream Cake – Chocolate Sauce – Apple Compote

**145,- | € 20**

## OST

Cheese

**5 Arla Unika-oste – økologiske oliven –**

**syltede nødder – hybenkompot – knækbrød**

5 Arla Unika Cheeses – Organic Olives –

Pickled Nuts – Rosehip Compote – Crisp Bread

**178,- | € 25**

## SODAVAND/MOST

Soft Drinks/Juices

Sodavand 37,- | € 5  
Soft Drinks

Most fra Østergaard Frugtplantage, 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  
Jutland IPA, 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+

