

***American Colorado Steak from US Black Angus cattle
(the host's best beef)***

*Select sauces and potatoes from the following options: pepper sauce, red wine sauce
or*

*Bearnaise sauce, large fries or fried white potatoes served in bowls at
the table plus salad buffet.*

The steak weighs between 1000 and 1400 g. Waiting time approx. 20 minutes.

2 people DKK 485 (one steak)

3 people DKK 665 (one steak)

4 people DKK 870 (one steak)

*Tasty veal served at the table as a whole steak (à la Colorado
Steak) with hot garnish and salad buffet. Select side of fries, fried
potatoes, pepper sauce, red wine sauce or Bearnaise sauce.*

Price per person ONLY DKK 195 (but min. 2 people)

3 people DKK 495/4 people DKK 575

*Every Friday and Saturday – weather allowing:
(à la carte is not available when the barbecue buffet is on)*

*Luxury barbecue buffet – asparagus soup and bread, minimum four types of meat, fish
and sausages with salad buffet, large fries, fried potatoes, scalloped potatoes,
pepper sauce, red wine sauce, Bearnaise sauce.*

Price per person DKK 265

• ***Lunch 12-15:***

Luxury open sandwiches

Herring dish

Three types of herring, marinated, spiced and curried served with capers, onion and egg.

DKK 135

Fish fillet on rye bread

- with mayonnaise and prawns

DKK 89

- with remoulade

DKK 79

Veterinarian's midnight snack

Liver paté, salted ox tongue with jelly and onion

DKK 94

Home-made chicken salad

With bacon

DKK 98

Potato sandwich

With mayonnaise, onion and bacon

DKK 79

Mature cheese

With lard, jelly and raw onion

DKK 89

Udsigten's Burger (300 g beef)

With large fries

DKK 179

Luxury Shooting Star

Two fried plaice fillets and one steamed fish with dressing, prawns, served on toast.

DKK 168

Fried beef tartar

Minced beef served on toast with beetroot, capers, red onion, pickles and horseradish.

DKK 168

Lunch steak

180 g tender beef fillet served with a red wine sauce and large fries.

DKK 198

● ***Lunch (continued) 12-15:***

Hot dishes

Udsigten's lunch menu

Two types of marinated herring with garnish. Fried fish fillet with remoulade. Hot smoked salmon with herb sauce. Home-made chicken salad, small beef fillet with soft onion and pickles. Two types of cheese, bread, lard and butter. Min. 2 covers – per cover DKK 258

Chef's omelet with bacon

Tomatoes, chives, bacon, mustard, beetroot and rye bread. (Preparation time: 25 minutes). DKK 169

Children's menu

Fried fish fillet with French fries and remoulade DKK 89

Chicken nuggets with French fries and remoulade DKK 89

Children's burger with fries DKK 89

Dessert

Pancake with one scoop ice cream DKK 59

Two scoops vanilla ice cream from Hansen with whipped cream and chocolate sauce DKK 59

- Extra scoop DKK 18

• ***Pre-dinner cocktails:***

One glass of sparkling wine

DKK 75

Aperol Spritz

DKK 95

Gin Hass

DKK 95

Dry Martini Cocktail

DKK 110

Manhattan

DKK 110

GT Standard – Gordon, Bombay, Tanqueray – Schweppes tonic

DKK 85

*GT Luxury – Malfy, Geranium, Henricks, Simsala Gin,
Knut Hansen, First Gin – Fever tonic*

DKK 135

• ***Champagne and other bubbles:***

A. Léte – Cuvée Tom Rosé – Brut

DKK 750

AOP Champagne, France

A. Léte ‘Demi-Sec’

DKK 795

AOP Champagne, France

A. Léte – Cuvée Clara – Brut

DKK 1050

AOP Champagne, France

Möet & Chandon – Grand Vintage 2006

DKK 1350

AOP Champagne, France

● *Starters:*

Garlic bread with tomatoes and cheese

DKK 79

Prawn cocktail with North Sea prawns, lettuce, dressing and caviar

DKK 84

Salmon rilette with sour cream on pickled lettuce *DKK 89*

Carpaccio of beef fillet, parmesan, balsamic vinegar and herbs

DKK 98

Grilled garlic-marinated scampi on a base of fine herbs

and tomato and shellfish sauce

DKK 98

Cream of lobster soup with fine herbs seasoned with cognac

DKK 98

Blue mussels in herb sauce steamed in white wine

DKK 128

Caesar salad with chicken

DKK 135

● *Mains:*

Served with hot side dishes.

Skin-fried salmon with lobster sauce and garnish

DKK 198

Udsigten's pork tenderloin casserole with bacon, cocktail sausages, paprika sauce

- choice of rice or French fries

DKK 184

Whole fried plaice with sugared red currants

DKK 235

Wienerschnitzel with lemon, capers, anchovies, fresh horseradish and peas

DKK 245

Crispy fried cockerel breast

DKK 175

Beefsteak 250 g fillet of beef with soft onion and cucumber salad

DKK 245

Beef Bearnaise 250 g fillet of beef with large fries

DKK 245

Choose fried white potatoes or large fries, served in bowls

Udsigten's burger 300 g with bacon, cheese and dressing, standard or strong

DKK 184

Vegetarian dish – ask the chef for details

DKK 189

● ***Desserts:***

Ice cream dessert with three types of ice cream, whipped cream and berry sauce

DKK 84

Pancakes with vanilla ice cream and berry sauce

DKK 74

Pear Belle Helene with vanilla ice cream and chocolate sauce

DKK 69

Hot apple pie and rhubarb-apple compote with vanilla ice cream

DKK 84

Chocolate truffle cake with vanilla ice cream and marinated berries

DKK 89

American chocolate cake with ‘bleeding heart’, vanilla ice cream and berry sauce

DKK 98

Irish coffee

DKK 75

- *Extra whisky 3 cl*

DKK 55

● *Children’s menu:*

Not for adults or other childish souls aged 12 or over.

Chicken nuggets with French fries

DKK 89

Fish fillet with French fries

DKK 89

Spaghetti Bolognese

DKK 89

Small meatballs with French fries

DKK 89

<i>Children's burger</i>	<i>DKK 89</i>
<i>Children's steak approx. 150 g. with fries and mayo</i>	<i>DKK 135</i>
<i>Pancakes with one scoop ice cream</i>	<i>DKK 59</i>
<i>Two scoops of ice cream with chocolate sauce</i>	<i>DKK 59</i>
- <i>Extra scoop</i>	<i>DKK 18</i>

● *Beverages – beer and soft drinks:*

Beer

<i>Tuborg draught beer</i>	<i>30 cl</i>	<i>DKK 49/45 cl</i>	<i>DKK 59</i>
	<i>75 cl</i>	<i>DKK 85/150 cl</i>	<i>DKK 165</i>
<i>Tuborg Classic</i>	<i>30 cl</i>	<i>DKK 55/45 cl</i>	<i>DKK 65</i>
	<i>75 cl</i>	<i>DKK 98/150 cl</i>	<i>DKK 188</i>
<i>Special draught beer</i>	<i>30 cl</i>	<i>DKK 79/45 cl</i>	<i>DKK 89</i>
	<i>75 cl</i>	<i>DKK 114/150 cl</i>	<i>DKK 219</i>
<i>Braunstein Classic or bottled Brown Ale</i>		<i>50 cl</i>	<i>DKK 85</i>
<i>Alcohol-free beer</i>			<i>DKK 45</i>

Fizzy drinks

<i>Coca Cola</i>	<i>30 cl</i>	<i>DKK 44</i>
<i>Coca Cola Zero</i>	<i>45 cl</i>	<i>DKK 59</i>

<i>Fanta</i>		<i>75 cl</i>	<i>DKK 85</i>
<i>Lemon</i>			
<i>Carlsberg Sport</i>			
<i>Organic elderflower/rhubarb juice</i>			<i>DKK 48</i>
<i>1 litre iced water in jug</i>			<i>DKK 30</i>
<i>Sparkling water</i>	<i>30 cl</i>	<i>DKK 30/45 cl</i>	<i>DKK 45</i>
			<i>jug</i>
		<i>DKK 60</i>	
<i>Pellegrino mineral water</i>	<i>50 cl</i>	<i>DKK 45/75 cl</i>	<i>DKK 68</i>

• ***Spirits:***

<i>One glass aquavit (3 cl</i>	<i>DKK 55</i>	
<i>1/1 bottle aquavit</i>		<i>DKK 1050</i>
<i>1/1 bottle Baileys</i>		<i>DKK 750</i>
<i>1/1 bottle cognac</i>		<i>DKK 1250</i>
<i>1/1 bottle standard spirits</i>		
<i>DKK 850</i>		
<i>1/1 bottle lux spirits</i>		<i>DKK 1250</i>
<i>1/1 bottle special rum</i>		<i>DKK 1250</i>
<i>One glass house port wine</i>		<i>6 cl</i>
<i>DKK 74</i>		
<i>1/1 bottle house port wine</i>		
<i>DKK 865</i>		
<i>One glass port wine lux</i>	<i>6 cl</i>	<i>DKK 105</i>
<i>1/1 bottle port wine lux</i>		<i>DKK 1050</i>

● *Hot beverages:*

Standard coffee/organic tea

<i>1 cup</i>	<i>DKK 35</i>
<i>Small jug</i>	<i>DKK 85</i>
<i>Large jug</i>	<i>DKK 165</i>

Latte *DKK 45*

Cappuccino *DKK 45*

Coffee à la espresso *DKK 45*

Double *DKK 60*

Hot chocolate with whipped cream
DKK 50

Irish coffee *DKK 75*

- *Extra whisky 3 cl* *DKK 55*

Cake

Apple pie with sour cream *DKK 55*

Chocolate cake with sour cream *DKK 55*