

# MENU

## STRANDPAVILLONEN HORNBÆK

### LUNCH

<b>AVOCADOTOAST</b> Chunky avocado, soft-boiled egg, tomato, pickled red onions, parmesan and green salad.	140,-	<b>VEGGIE SALAT</b> Romaine lettuce, goma dressing, falafel, chickpeas, carrots, tomatoes, green asparagus, edamame beans, pickled red onions and croutons.	150,-
<b>RØDSPÆTTEFILETER MED REMOULADE</b> Butterfried panko plaice fillets, homemade remoulade, lemon, and rye bread.	145,-	<b>STEAK TARTARE</b> SP's hand-cut beef tartare with green salad. Served with home fries and aioli.	175,-
<b>RØDSPÆTTEFILETER MED HÅNDPILLEDE REJER</b> Butterfried panko plaice fillets, hand-peeled shrimp, mayonnaise and rye bread.	160,-	<b>STRAND P. BURGER</b> Grilled burger patty in an organic brioche bun, mature cheddar, bacon crumble, lettuce, pickles, red onion, and SP burger sauce. Served with home fries and aioli.	185,-
<b>CHICKEN SANDWICH</b> Grilled chicken, sourdough bread, avocado, parmesan, lettuce, tomatoes, and curry dressing. Served with home fries and aioli.	175,-	<b>VEGGIE BURGER</b> TEMPY beef in an organic brioche bun, mature cheddar, lettuce, pickles, red onion, and SP burger sauce. Served with home fries and aioli.	185,-
<b>STRAND P. TOAST</b> Hand-peeled shrimp, lumpfish roe, dill, red onion in homemade mayonnaise and green salad. Served with grilled sourdough bread.	140,-	<b>CHICKEN BURGER</b> Fried chicken in an organic brioche bun, mature cheddar, lettuce, pickles, pickled red onions, and SP burger sauce. Served with home fries and aioli.	185,-
<b>MOULES FRITES</b> White wine-steamed blue mussels from Limfjorden, fennel, rosemary, cream and fresh herbs. Served with home fries and aioli.	185,-		
<b>STJERNESKUD</b> Classic with steamed and panko-breaded plaice fillet, hand-peeled shrimp, roe, red dressing, grilled green asparagus and lemon.	185,-		
<b>CHÈVRE SALAT</b> Romaine lettuce in vinaigrette, gratinated goat cheese, tomatoes, pickled red onions, edamame beans, cashew nuts, and croutons.	150,-		
<b>CAESAR SALAT</b> Romaine lettuce, Caesar dressing, grilled chicken, tomatoes, parmesan, and croutons.	150,-		

### SIDEORDERS

<b>BURRATA WITH TOMATOES</b> <i>UPGRADE 10 G. CAVIAR +195,-</i>	75,-
<b>HOME FRIES TRUFFLE &amp; PARMESAN</b>	75,-
<b>EBI SHRIMP WITH CHILI MAYO</b>	65,-
<b>GRATINATED GOAT CHEESE WITH TRUFFLE</b>	75,-
<b>MINI CAESAR SALAD</b>	65,-
<b>AIOLI</b>	15,-

### DESSERTS

<b>PANCAKES WITH VANILLA ICE</b>	125,-
<b>GATEAU MARCEL WITH SORBET ICE CREAM</b>	125,-
<b>RHUBARB TRIFLE</b>	125,-
<b>CREME BRULÉE</b>	125,-
<b>2 SCOOPS OF VANILLA ICE CREAM</b>	95,-

Please ask the staff about allergens and gluten.

### PRINCESS & PRINCESSES

<b>PLAICE FILLET W. FRIES AND REMOULADE</b>	125,-
<b>BURGER, SALAD AND HOME FRIES</b>	125,-
<b>VANILLA ICE CREAM WITH CHOCOLATE</b>	95,-