

# Restaurant Klubben



## LUNCH 12 - 16

**STEAK AND POTATOES**  
Fried in pan with bearnaise sauce  
and fried egg  
199,-

**MEAT BALLS**  
With potato salad  
159,-

**3 TYPES OF HERRING**  
169,-

**LUXURY PLATE**  
(Must be ordered for all guests)  
3 types of herring, plaice fillet, smoked  
salmon with scrambled eggs, chicken  
salad with bacon/mushroom, warm  
sirloin steak with soft onions, roast  
pork with red cabbage/sauerkraut and  
3 types of cheese.  
Served with bread and butter.  
Min 2nd person 329,- per person.

[If you want a luxury meal after 4 p.m., it  
must be ordered the day before]



**WINE RECOMMENDATION  
FOR LUNCH**

Rumeurs Rosé  
from the South of  
France 350,-

Organic Riesling  
from Germany 375,-

We offer our entire menu  
as Take Away.

Questions regarding allergens  
should be directed to the staff.

## APPETIZERS

**SHRIMP COCKTAIL**  
With bread and butter  
139,-

**SMOKED SALMON**  
With bread and butter  
139,-

**GREEK SALAD**  
With olives, feta cheese, bread and butter  
109,-

## FISH

**ROASTED MEUNIERE  
PLAICE FILLETS**  
With parsley potatoes and parsley sauce,  
shrimp/asparagus and vegetable of the day  
229,-

**DEEP-FRIED PLAICE FILLETS**  
With shrimp, asparagus, bearnaise sauce,  
and french fries 229,-

**GRILLED NORWEGIAN SALMON**  
With homemade coarse fries, shrimp, asparagus,  
vegetables, grilled tomato and bearnaise sauce  
229,-

**SHOOTING STAR**  
Steamed and fried fish fillet, garnished with  
shrimp, asparagus, caviar, lemon, thousand island  
dressing. On French bread 229,-

## ALL YOU CAN EAT

**OLD-FASHIONED ROAST BEEF**  
With white potatoes, glazed onions,  
vegetable of the day, cranberries,  
pickled vegetables and brown sauce  
249,-

**FRIED PORK**  
With white potatoes, parsley sauce and  
beetroot  
249,-

## MEAT

**ROASTED PORK LOIN WITH CRISPY SKIN**  
White and sugar-browned potatoes, red cabbage,  
sour cream and brown sauce 229,-

**THE CLUB'S SCHNITZEL**  
With sautéed potatoes, peas, brown sauce, anchovies,  
horseradish, capers and lemon 249,-

**MANOR HOUSE RIBEYE STEAK (400g)**  
With baked potato, vegetable of the day, grilled tomato,  
green salad and bearnaise sauce 369,-

**DANISH MINCED STEAK**  
350g with potatoes, soft onions, brown sauce and two fried eggs 249,-

**FRENCH RIBEYE STEAK**  
300g ribeye with homemade coarse fries, vegetable of the day, grilled  
tomato, parsley butter, green salad and bearnaise sauce 299,-

**CHOPPED BARBECUE STEAK (350g)**  
With homemade coarse fries, vegetable of the day,  
grilled tomato and bearnaise sauce 249,-

**GREAT PARISIAN STEAK**  
350g with onion, capers, beetroot, pickles, horseradish  
and 2 egg yolks 249,-

**THE CLUB STEAK SANDWICH**  
With brown sauce, sour cream and coarse fries 229,-


**THE CLUB'S STEW**  
With beef, cocktail sausages and pearl onions in spicy cream  
paprika sauce. With homemade mashed potatoes or rice and sour,  
sweet and chili 229,-

**THE CLUB'S MEATBALLS**  
2 pieces with white parsley potatoes, stewed peas, carrots,  
beetroot and stewed white cabbage 199,-

**CLUB'S RULES**  
With stewed peas, carrots and white parsley potatoes 229,-

**THE CLUB'S CALF HEARTS**  
With homemade mashed potatoes and cranberries 219,-

**GRILLED CHICKEN**  
With new potatoes and seasonal vegetables 249,-



**WINE RECOMMENDATION FOR THE EVENING**

Dry Chardonnay from Australia 350,-

Cabernet from California 450,-

## CHEESE

**CHEESE BOARD**  
3-4 kinds with French bread or rye bread, fat,  
cheese, onion and a few splashes of dark rum  
149,-

**PORT**  
Quinta do Estanho, Portugal  
LVB GATE OLD 69,- / NEW 450,-

## DESSERT

**DEEP FRIED CAMEMBERT**  
2 pieces with blackcurrant jam and bread 119,-

**RED PORRIDGE**  
With cream and sugar 99,-

**HOMEMADE CHOCOLATE MOUSSE**  
With whipped cream and almond slivers 99,-

**BANANA SPLIT 99,-**

**OLD-FASHIONED APPLE PIE 99,-**

**ICE DESSERT**  
Vanilla ice cream, fruit and chocolate sauce  
99,-  
[Extra scoop of ice cream 20,-]

**IRISH COFFEE**  
Tullamore Whiskey 2cl. 89 / 4cl. 109,-

## CHILDREN'S MENU Under 12 years

**CHILDREN FRIED PORK**  
With potatoes and parsley sauce 119,-

**CHILDREN MEATBALLS**  
With french fries and remoulade 109,-

**CHILDREN FISH**  
With french fries and remoulade 109,-

**FRIES FRIES**  
With remoulade 55,-

# BUBBLES

Veneto, Italy  
**SPUMANTE MOSCATO DOLCE CAPETTA 285,-**  
Sweet Spumante perfect for ice cream desserts  
or those who prefer sweets.

Champagne, France  
**CHAMPAGNE BRUT JEAN DE LA FONTAINE 595,-**  
Fresh elegant Gourmet Champagne. This  
Champagne will please everyone. Seductive and  
fruity Cuvée with a perfect balance.

# WHITE WINE

// DRY CRISP WHITE WINE //

Loire, France  
**SANCERRE DONAINE FRANCK MILLET** 475,-

Victoria, Australia  
**CHARDONNAY MCPHERSON** 350,-

Veneto, Italy  
**CHARDONNAY SANVIGILIO** 37.5CL. 160,-

// DRY FULL WHITE WINE //


Burgundy, France  
**CHABLIS CHARTRON TREBUCHET** 575,-

California, United States  
**CHARDONNAY WESTERN CELLARS** 325,-

// FRUITY SEMIDRY WHITE WINES //

Rhine Hesse, Germany  
**RIESLING GREENLEAF [ORGANIC]** 375,-

Abruzzo, Italy  
**MALVASIA ORTONESE** GL. 65,- / BTL. 265,-



# PORT

Quinta do Estanho, Portugal

<b>LBV GATE</b>	<b>GL 69,- / BTL. 450,-</b>
<b>10 YEAR OLD TAWNY PORT</b>	<b>675,-</b>
<b>20 YEAR OLD TAWNY PORT</b>	<b>875,-</b>

RED WINE	
// BIG POWERFUL RED WINES //	
Valpolicella Classico, Italy <b>AMARONE GAMBA "CAMPEDEL"</b>	850,-
Valpolicella Classico, Italy <b>AMARONE SEMPREBON</b>	550,-
California, United States <b>CABERNET SAUVIGNON BOGLE</b>	450,-
// DRY CLASSIC RED WINES //	
Tuscany, Italy <b>BRUNELLO DI MONTALCINO POGGIO CONTE</b>	795,-
Saint Estephe Cru Bourgeois, France <b>CHÂTEAU COUTELIN MERVILLE</b>	650,-
Saint Emilion Grand Cru, France <b>CHÂTEAU MELIN</b>	595,-
Rhone, France <b>GIGONDAS, ALAIN JAUME</b>	550,-

Valpolicella Classico, Italy	
<b>RIPASSO SUPERIORE SEMPREBON</b>	<b>375,-</b>
California, United States	
<b>ZINFANDEL WESTERN CELLARS</b>	<b>350,-</b>
Victoria, Australia	
<b>SHIRAZ, MCPHERSON</b>	<b>350,-</b>

California, United States	
<b>PINOT NOIR BOGLE</b>	<b>450,-</b>
Puglia, Italy	
<b>SANGIOVESE/MERLOT ORTONESE</b>	<b>GL 65,- / BTL 265,-</b>
Veneto, Italy	
<b>MERLOT SANVIGILIO (37.5CL)</b>	<b>½ BTL 160,-</b>

# ROSÉ

Abruzzo, Italy  
**FILARI** OLD 65,- / NEW 265,-  
Semi-dry and fruity rosé with notes of strawberry.  
Good as a refreshing glass of coziness.

Provence, France  
**RUMOURS** 350,-  
Classic light rosé. Dry, fresh and charming.  
Good for light dishes.

BEVERAGES		
DRAFT BEER	small	large
TUBORG PILSNER	49,-	79,-
TUBORG CLASSIC	49,-	79,-
GRIMBERGEN DOUBLE AMBRÉE	59,-	79,-
BEER OF THE MONTH	59,-	79,-
2 LITER JUG OF BEER		319
BOTTLE OF BEER.		
TUBORG GOLD		49,-
CARLSBERG ELEFANT		49,-
NON-ALCOHOLIC BEER.		
TUBORG CLASSIC 0.0%		45,-
BROOKLYN SPECIAL EFFECTS 0.5%.		45,-
1664 BLANC 0.0%		45,-
SODA	small	large
Coca-Cola, Coca-Cola Zero	36,-	59,-
Tuborg Squash, Schweppes Lemon		
Schweppes Ginger ale, Kinley Red or Kinley Lemon		
RED BULL		45,-
APPLE JUICE OR ORANGE JUICE		35,-
SPRING WATER 0.5 CL.		36,-
COCIO		45,-
COFFEE / TEA		35,-

~ ALCOHOL ~		
AQUAVIT	1/1 fl.	2 cl.
RØD AALBORG	700,-	39,-
AALBORG EXPORT	700,-	39,-
BRØNDUM/KRONE	700,-	39,-
LINIE AKVAVIT ELLER JUBILÆUM	800,-	45,-
LINIE JUBILÆUM	800,-	45,-
O. P ANDERSSON	800,-	45,-
AALBORG DILD	800,-	45,-
AALBORG PORSE	800,-	45,-

<b>BITTER</b>	2 cl.
JÄGERMEISTER/FERNET BRANCA	45,-
ARN BITTER/OLD DANISH	45,-
We have a large selection of Bitters	
Ask for more variants	
 <b>DRINKS</b>	
APEROL SPRITZ	85,-
VODKA - RED BULL	85,-
DARK 'N STORMY	85,-
GIN HAZZ	85,-
GIN & TONIC	85,-

<b>COGNAC</b>	1/1 fl.	2 cl.
<b>DE LUZE</b>	600,-	49,-
<b>TORRES</b>	800,-	49,-
<b>SORT RENAULT</b>	950,-	65,-

<b>LIQUOR</b>	1/1 fl.	2 cl.
<b>GRAND MANIER</b>	600,-	49,-
<b>COINTREAU</b>	600,-	49,-
<b>BAILEYS IRISH CREAM</b>	600,-	49,-