

A la Carte

Start med No8 Favoritkurv

Chili Cheese, Onion Rings og Sprøde Svær serveret med Trøffelmayo
75kr

Forretter

115kr

Til alle forretter serveres hjemmebagt brød med dip og smør
45kr pr person ved køb uden forret

Røget Fanø Laks
Frisk ost - Æble - Salvie

Stegte Kammuslinger
Kartoffel - Estragon - Ærter

Grillet Svinebryst BBQ
Soya - Yoghurt - Majs

Hovedretter

Greater Omaha Striploin
Sauce Bearnaise - Tykke Fries - Løg
ca 300g - 325kr

Greater Omaha Rib Eye
Pebersauce - Tykke Fries
Glaserede Gulerødder
ca 300g - 395kr

New Zealand Oksemørbrad
Knust Kartoffel med Parmesan
Trøffelsauce - Ristede Svampe
ca 225g - 325kr

Confiteret Kyllingelår fra Hopballe Mølle
Grønt - Perlespelt - Hvidløg
245kr

Laks og Tigerrejer
Linguine - Tomat - Basilikum
Retten indeholder kylling
265kr

Klassikeren

Wienerschnitzel af Kalveinderlår
Pommes Saute - Ærter - Smørsauce
235kr

Vegetar-/Veganermenu

Spørg betjeningen vedr. dagens menu
Forret 95kr Hovedret 195kr

Desserter

95kr

Mango / Ananas / Passion
Kokosis - Marengs - Hvid Chokolade

Chokolade-Kakaokage
Hasselnødder - Bær - Karamel

4 slags Oste
Oliven - Nødder - Sprødt

Tillæg for roomservice: 50kr

A la Carte

Start with a No8 Favourite

Chili Cheese, Onion Rings and Crispy Pork Crackling served with Truffle Mayo
75kr

Starters

115kr

All starters are served with homemade bread with dip and butter
45kr per person without a starter

Smoked Fanø Salmon
Creme Cheese - Apple - Sage

Fried Scallops
Potato - Tarragon - Peas

Grilled Pork Belly BBQ
Soy - Yogurt - Corn

Main Dishes

Greater Omaha Striploin
Sauce Bearnaise - Thick Fries - Onion
app 300g - 325kr

Greater Omaha Rib Eye
Pepper Sauce - Thick Fries
Glazed Carrots
app 300g - 395kr

New Zealand Beef Tenderloin
Crushed Potato with Parmesan
Truffle Sauce - Roasted Mushrooms
app 225g - 325kr

Confit Chicken from Hopballe Mølle
Vegetables - Pearl Spelt - Garlic
245kr

Salmon and Tiger Prawns
Linguine - Tomato - Basil
The dish contains chicken
265kr

The Classic

Wienerschnitzel from Veal Topside
Pommes Saute - Peas - Butter Sauce
235kr

Vegan/Vegetarian Menu

Please ask the waiter
Starter 95kr Main dish 195kr

Desserts

95kr

Mango / Pineapple / Passion
Coconut Icecream - Meringue
White Chocolate

Chocolate-Cacao Cake
Hazelnuts - Berries - Caramel

4 kinds of Cheese
Olive - Nuts - Crisp

Surcharge for room service: 50kr