

# Lunch Menu

Served between 11 and 16



Clubsandwich, toast, bacon, chicken and carry mayonnaise	109 kr.
Cheeseburger w. salad, pickles, tomato, onion, wedge potatoes and garlic mayonnaise	139 kr.
Vegan burger, salat, tomato, onion, root vegetables, potatoes and pesto	129 kr.
Traditional Danish fish plate with plaice, toast, shrimps, salad and dressing	139 kr.
Herring plate, 2 types of "Christians Ø" herring, served with Danish ryebread	89 kr.
Cheese plate	72 kr.
Danish deep pan omelet with bacon	119 kr.
Ryebread sandwich with cold smoked salmon	115 kr.
Open ryebread sandwich. Price per sandwich	42 kr.
1) Eggs and prawn mayonnaise	
2) Liver pâté	
3) Danish pepper rolled sausage	
Minced beef on toast served with horseradish, onion, beetroot and egg yolk	135 kr.
Tapas board (vegetarian option available)	179 kr.
Aalekroens special fried eels (350g) stewed potatoes, lemon and pickle cucumber	385 kr.
Todays salat	60 kr.
Lunch plate with herring, warm plaice, meat balls, cold cuts, cheese and grapes	195 kr.
Soup of the day with home baked bread	65 kr.

## Every Saturday:

Aalekroens lunch buffet from 11.30- 14.30

Cold and warm dishes, fresh and rustique salads, cheese, fresh fruit, homemade bread and Danish butter 169 kr.

# Evening menu

Served between 17 and 22

## Starters:

Prawn cocktail with homemade dressing and homemade bread	79 kr.
Cold smoked salmon with herb dressing and salad	69 kr.
Carpaccio with ruccula, homemade pesto, cheese and bread of the day	79 kr.
Soup of the day with homemade bread	65 kr.

## Main dishes:

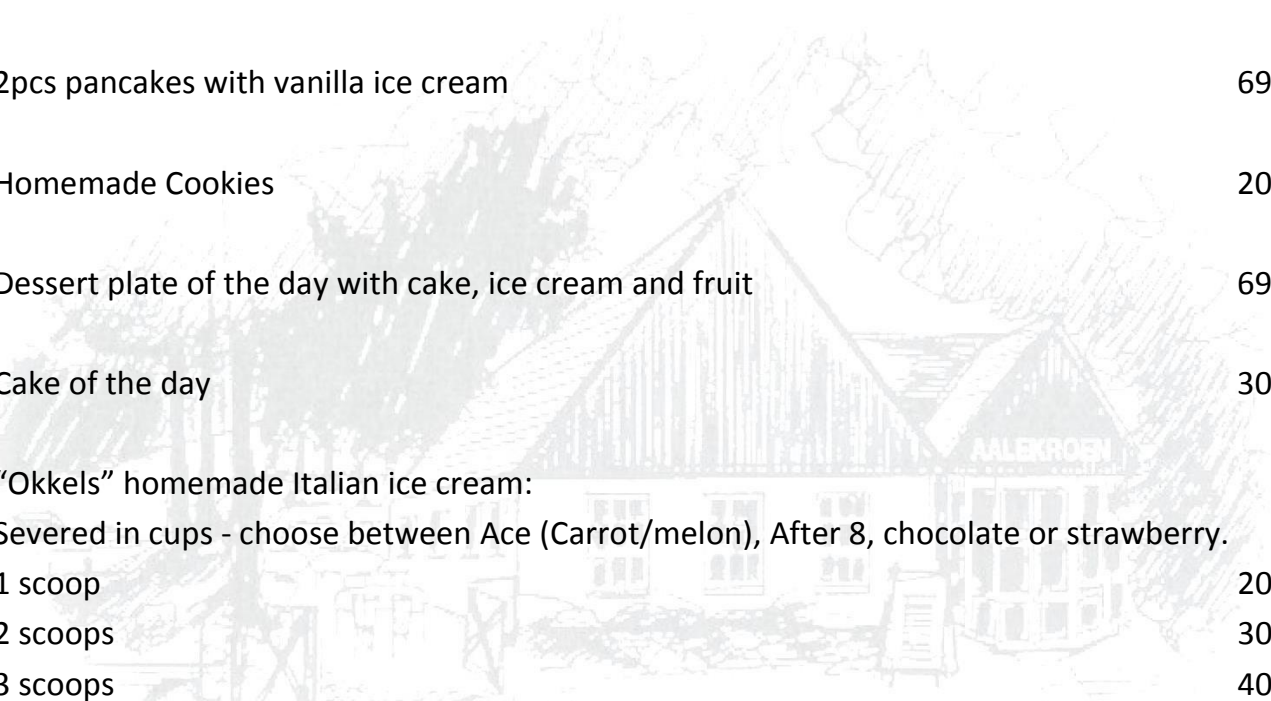
Tapas board (vegetarian option available)	179 kr.
Wiener schnitzel (veal) butter fried potatoes, peas and clarified butter	198 kr.
Traditional Danish fish plate with plaice, toast, shrimps, salad and dressing	139 kr.
Clubsandwich, toast, bacon, chicken and carry mayonnaise	109 kr.
Cheeseburger w. salad, pickles, tomato, onion, wedge potatoes and garlic mayonnaise	139 kr.
Vegan burger, salat, tomato, onion, root vegetables, potato's and pesto	129 kr.
Fresh pasta with salmon, cream based sauce, mushrooms and bel pepper	159 kr.
Fried zander fish served with vegetables of the day and boiled potatoes	219 kr.
Thick sliced bacon served with boiled potatoes, parlay sauce and beet root	129 kr.
Aalekroens special fried eels (350g) stewed potatoes, lemon and pickle cucumber	385 kr.
Danish minced beef with soft onions, gravy, beet root and boiled potatoes	159 kr.

## Saturday – extra choices:

Beef steak with potatoes of the day, vegetables and red wine sauce	219 kr.
Chicken fillet with potatoes of the day, vegetables and béarnaise	189 kr.

# Desserts

Served between 11 and 22



Old time apple cake with whipped cream	48 kr.
Trifle with berries of the day served with cream and macaroons	48 kr.
Ice dessert, with Daim, black currant sorbet, vanilla and licorice	52 kr.
Cheese plate with fresh fruit and homemade crackers	72 kr.
2pcs pancakes with vanilla ice cream	69 kr.
Homemade Cookies	20 kr.
Dessert plate of the day with cake, ice cream and fruit	69 kr.
Cake of the day	30 kr.
“Okkels” homemade Italian ice cream: Severed in cups - choose between Ace (Carrot/melon), After 8, chocolate or strawberry.	
1 scoop	20 kr.
2 scoops	30 kr.
3 scoops	40 kr.

# Kid's menu

Fish filet with wedge potatoes	79 kr.
Pasta bolognaise	69 kr.

# Menu days

Served between 17 and 22

## Wednesday:

Thick sliced bacon served with boiled potatoes, parlay sauce and beet root 139 kr.  
Children (3-12 year) 99 kr.

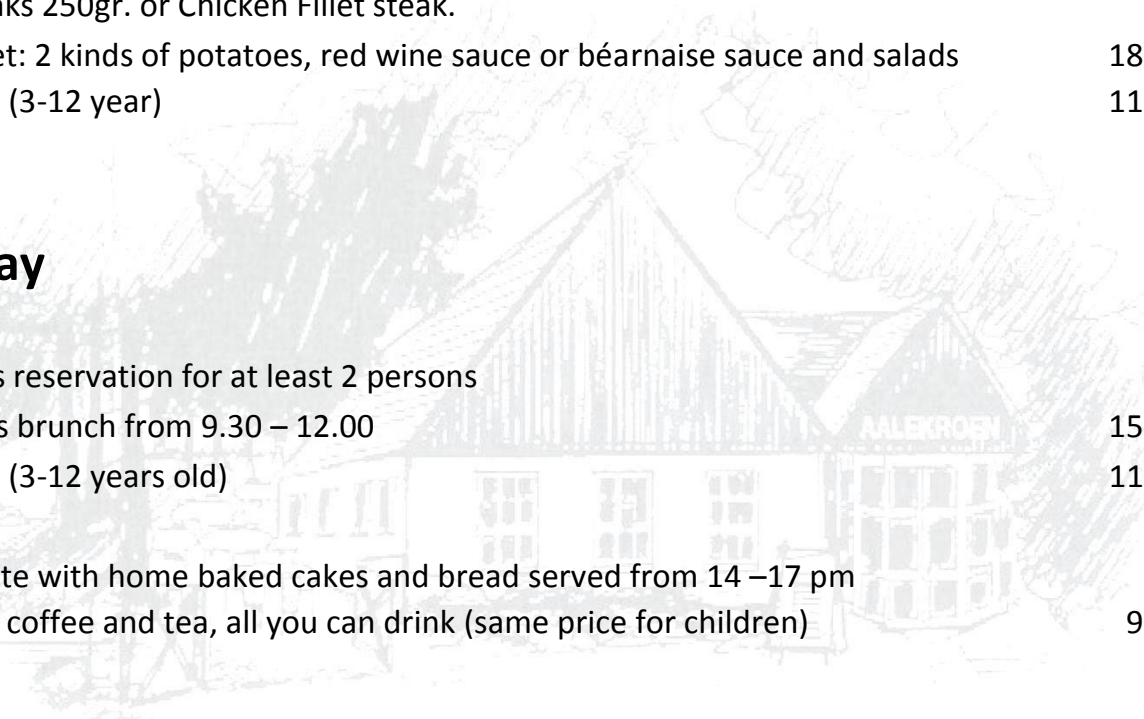
## Friday:

Beefsteaks 250gr. or Chicken Fillet steak.  
On buffet: 2 kinds of potatoes, red wine sauce or béarnaise sauce and salads 189 kr.  
Children (3-12 year) 119 kr.

## Sunday


Brunch:  
Requires reservation for at least 2 persons  
Delicious brunch from 9.30 – 12.00 159 kr.  
Children (3-12 years old) 119 kr.

Cake plate with home baked cakes and bread served from 14 –17 pm  
Includes coffee and tea, all you can drink (same price for children) 98 kr.



# Beverages

## Cold refreshments:



Pepsi, Pepsi MAX, 7Up, orange, lemon (soda pop)	
Small 25cl.	30 kr.
Big 40cl.	45 kr.
Sparkling water with lemon 50cl.	30 kr.
Sparkling water 25cl.	25 kr.
Sparkling organic elderflower or sparkling organic raspberries soda from Ørbæk. 25cl	25 kr.
Apple juice/orange juice	25 kr.
Black currant juice with apple (organic)	25 kr.
Orange Mango maracuja	25 kr.
Glass of milk	10 kr.
Glass of water with ice	10 kr.
1 jug of water with ice	30 kr.
Small pint 25cl., Pils (light) or Classic (dark)	35 kr.
Big pint 40cl., Pils (light) or Classic (dark)	50 kr.
Royal Free, Alc. 0,05%, 33cl.	30 kr.
Virklund beer 50cl. (Local)	69 kr.
Fur beer 50cl.	69 kr.

## Hot:

1 cup of coffee	25 kr.
1 pot of coffee	60 kr.
1 cup of Tea (forest fruits, green sencha, Earl Grey)	25 kr.
1 pot of Tea (forest fruits, green sencha, Earl Grey)	50 kr.
1 cup of hot chocolate with whipped cream	29 kr.
1 cup of espresso	35 kr.
1 cup of cappuccino	35 kr.
1 cup of cafe latte	35 kr.
1 cup of Americano a shot espresso, with boiling water.	

## Hot drinks with liquor:

	35 kr.
Irish coffee 3cl. (whisky, brown sugar and whipped cream)	70 kr.
Bailey coffee 3cl. (Bailey and whipped cream)	70 kr.
Coffee punch, 3cl snaps	60 kr.
Kahlua coffee 3cl, (Kahlua and whipped cream)	70 kr.

# Snaps and bitter

## Snaps 2cl.:

Rød Aalborg	28 kr.
Aalborg, Export, Krone, Porse, Jubilæums 6 eller Dild	30 kr.
Brøndums snaps	30 kr.
Linie akvavit	30 kr.
Gudenå snaps	38 kr.
Hjejlesnaps (local)	38 kr.

## Bitter 2cl.:

Dokter Nielsen	30 kr.
Ferne Branca eller Ferne Branca Menta	35 kr.
Jærgemeister	35 kr.
Fur halvbitter	35 kr.
Fur malt	35 kr.
Arn bitter	35 kr.
1-Enkelt	35 kr.
Campari bitter	35 kr.
Gammel dansk	35 kr.

## Snaps 1/1 bottle (70cl):

Aalborg, Rød, Export, Krone, Porse, Jubilæums 6 eller Dild	695 kr.
Brøndums snaps	695 kr.
Linie akvavit	720 kr.
Rød Aalborg ½ bottle (35cl.)	359 kr.

## Liquor 3cl.:

Bailey	35 kr.
Kahlua	35 kr.
Galliano	40 kr.

## Shots 2cl.:

Gajol, choose between: blue, yellow or pomegranate	35 kr.
Hot N´ sweet peber	35 kr.

# Virklund (local) brewery:



**Virklunds India Pale Ale**  
Alcohol 6.5% vol.



**Virklunds Brown Ale**  
Alcohol 5.2% vol.



**Virklunds Dark Brown Ale (Stout)**  
Alcohol 5.8% vol.



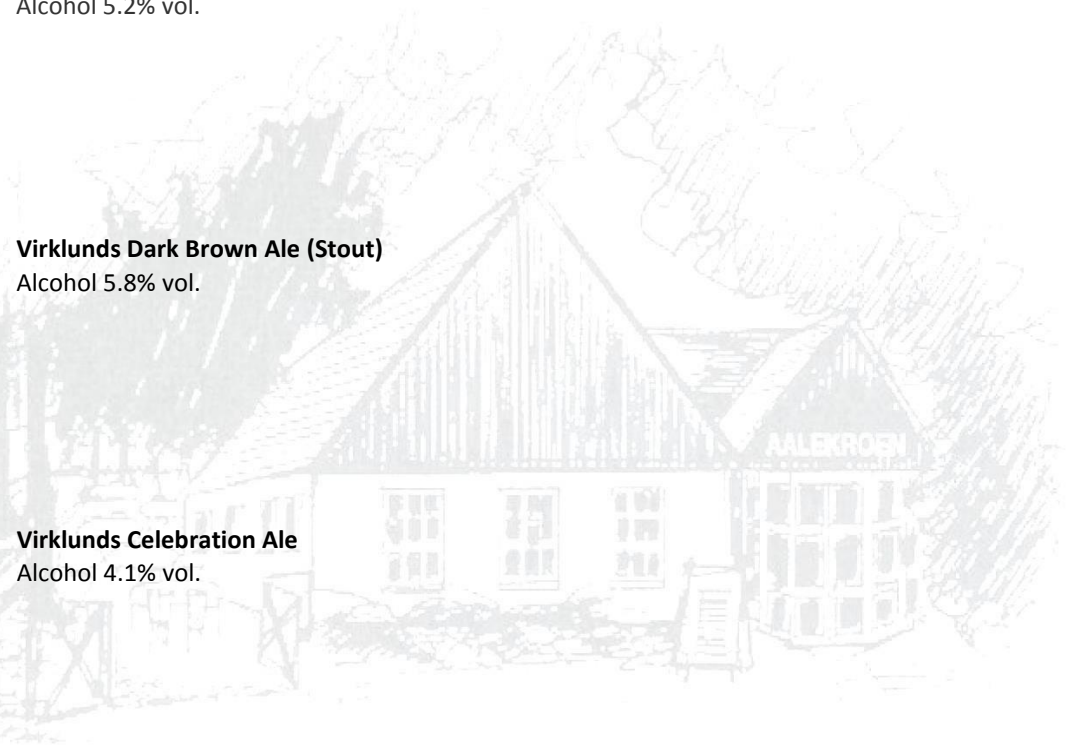
**Virklunds Celebration Ale**  
Alcohol 4.1% vol.



**Virklunds Hvede (wheat beer)**  
Alcohol 5.0% vol.



**Virklunds Strong Ale (dark and powerful)**  
Alcohol 7.2% vol.



# Fur brewery:



**FUR Frokost Bitter Pale Ale**  
Alcohol 2,6% vol.



**FUR Lager**  
Alcohol 5,4 % vol.



**FUR Steam Beer**  
Alcohol 7,8% vol.



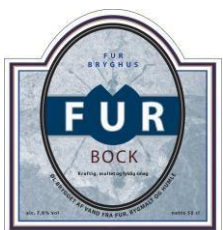
**FUR Porter (Imperial Stout)**  
Alcohol 6,5% vol.



**FUR Hvede (German inspired wheat Beer)**  
Alcohol 5,6% vol.



**FUR Renaissance (Brown Ale type)**  
Alcohol 6,2% vol.



**FUR Bock**  
Alcohol 7,6% vol.

