

# ***lunch Menu***

Served between 11 and 17

Lentil paddy, with salad, vegetables and pesto	145 kr.
Danish fish plate with pan fried and steamed plaice, toast, shrimps, salad and dressing	170 kr.
Herring plate, 2 types of "Christians Ø" herring, served with Danish ryebread	110 kr.
Danish deep pan omelet with bacon and tomatoes	155 kr.
ryebread spread (smørrebrød). Price per smørrebrød	50 kr.
1) Eggs and prawns	
2) Danish pepper rolled sausage	
3) Fish filet with pickled dressing, prawns and kavi-art.	65 kr.
Minced beef paddy on toast with horseradish, beetroot, capers, onion and egg plum	155 kr.
Aalekroens special fried eels (350g) stewed potatoes, lemon and pickle cucumber	385 kr.
Lunch plate with herring, warm plaice, meat balls, cold cuts, cheese and grapes	198 kr.
Tournedos of beef, with Mushrooms á la crème. Pickled cucumber and ryebread	190 kr.
Tapas with 1 type of fish, 2 types of sausage, cheese, olives, fruit and bread/crackers	180 kr.
Wiener schnitzel (veal) butter fried potatoes, peas and clarified butter	210 kr.
Salad with hot smoked Salmon, pesto and homemade bread	110 kr.

## **Every Saturday:**

Aalekroens lunch buffet from 12:00- 15:00

Cold and warm dishes, fresh and rustique salads, cheese, fresh fruit, homemade bread and Danish butter 180 kr.

**Please note that groups of 10 guests and more can at a maximum order 6 different kinds of dishes.**

**And payment from groups larger than 10 cannot be divided**

# ***Evening menu***

Served between 17 and 21

## **Starters:**

Prawn cocktail with homemade dressing and homemade bread	95 kr.
Cold smoked salmon with herb dressing and salad	75 kr.
Bresaola with rucola, pesto, parmesan, cherry tomatoes, olives and pine nuts	99 kr.

## **Menu Wednesday evening**

Roasted Pork served with boiled potatoes, parsley sauce and beet root (all you can eat)	175 kr.
Children (3-12 year)	100 kr.

## **Other choices:**

Danish fish plate with pan fried and steamed plaice, toast, shrimps, salad and dressing	170 kr.
Wiener schnitzel (veal) butter fried potatoes, peas and clarified butter	210 kr.

## **Children's menu:**

Fish filet with wedge potatoes	85 kr.
Pasta bolognese	70 kr.
Two red sausages with bread	60 kr.

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**And payment from groups larger than 10 cannot be divided**

# Evening menu

Served between 17 and 22

## Main dishes:

Wiener schnitzel (veal) butter fried potatoes, peas and clarified butter	210 kr.
Danish fish plate with pan fried and steamed plaice, toast, shrimps, salad and dressing	170 kr.
Roasted pork served with boiled potatoes, parsley sauce and beet root	160 kr.
Aalekroens special fried eels (350g) stewed potatoes, lemon and pickled cucumber	385 kr.
Fried zander fish fillet with, vegetables, boiled potatoes and hollandaise sauce	230 kr.
Penne Regatta with beef tenderloin, champignon, mustard sauce, rucola and parmesan	190kr.
Tournedos of beef with wedge potatoes, bearnaise and a mixed salat	290 kr.
Lentil paddy, with salad, vegetables and pesto	145 kr.

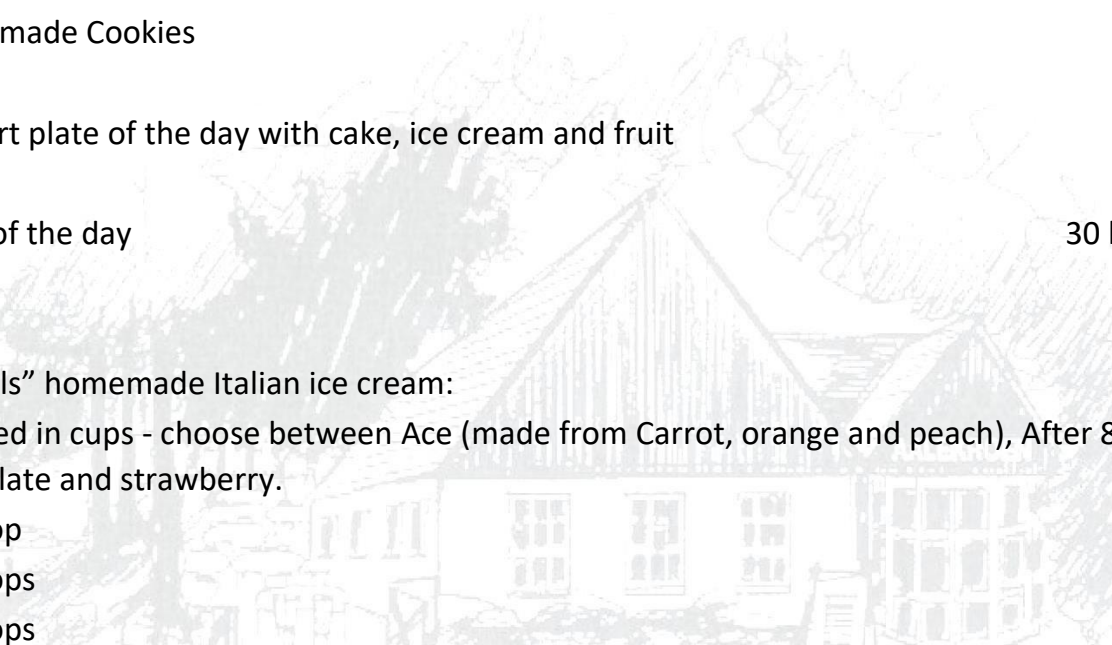
**The Kitchen close at 21:00**

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# ***Desserts***

Served between 11 and 22



Old time apple cake with whipped cream (this is not a cake)	50 kr.
Trifle, with fruit of the day, vanilla cream, macaroons and whipped cream	50 kr.
Ice dessert with licorice, raspberry sorbet, Banana and black currant/vanilla ice cream	60 kr.
2pcs pancakes with vanilla ice cream	70 kr.
Homemade Cookies	20 kr.
Dessert plate of the day with cake, ice cream and fruit	80 kr.
Cake of the day	30 kr./35 kr.
“Okkels” homemade Italian ice cream: Served in cups - choose between Ace (made from Carrot, orange and peach), After 8, chocolate and strawberry.	
1 scoop	27 kr.
2 scoops	40 kr.
3 scoops	50 kr.

## ***Kid's menu***

Fish filet with wedge potatoes	85 kr.
Pasta bolognaise	70 kr.
Two red sausages with bread	60 kr.

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**And payment from groups larger than 10 cannot be divided.**

# Beverages

## Cold refreshments:

Coca cola, Cola Zero, Fanta, Sweppes Lemon and Calsberg Sport.

Small 25cl.	35 kr.
Big 40cl.	45 kr.
Sparkling water with lemon 50cl.	35 kr.
Sparkling water 25cl. / sparkling water 40 cl.	25 kr./30 kr.
Sparkling organic elderflower or sparkling organic raspberries soda from Ørbæk. 25cl	30 kr.
Apple juice	30 kr.
Black currant juice with apple (organic) , Rhubarb juice (organic)	30 kr.
Ginger beer with from Naturfrisk with ginger, lemon, lime and a hint of chili	38 kr.
Cocio, chocolate milk 24 cl.	25 kr.
Glass of milk	15 kr.
Glass of water with ice	15 kr.
1 jug of water with ice	40 kr.
Small pint 25cl., Pils (light) or Classic (dark)	38 kr.
Big pint 40cl., Pils (light) or Classic (dark)	55 kr.
Carlsberg Nordic, Alc. 0,5%, 25 cl.	38 kr.
Carlsberg Nordic, Alc. 0,5%, 40 cl.	55 kr.
Grimbergen Double-Ambrée 50 cl. on tap	60 kr.
Kronenbourg 1664, Blanc 50cl. On tap	60 kr.
Virklund beer 50cl. (Local) see last pages for information.	75 kr.
Fur beer 50cl. See last pages for information	75 kr.

## Hot:

1 cup of coffee	28 kr.
1 pot of coffee	100 kr.
1 cup of Tea (forest fruits, green sencha, Earl Grey)	25 kr.
1 pot of Tea (forest fruits, green sencha, Earl Grey)	80 kr.
1 cup of hot chocolate with whipped cream	35 kr.
1 cup of espresso	<b><u>Extra shot 15 kr.</u></b> 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.	35 kr.

## Hot drinks with liquor:

Irish coffee 3cl. (whisky, brown sugar and whipped cream)	75 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, Jubilæum or Dild	30 kr.
Brøndums snaps	30 kr.
Linie akvavit	30 kr.
Gudenå snaps (local)	38 kr.
Hjejlesnaps (local)	38 kr.
O.P Anderson	30 kr.

## Bitter 2cl.:

Dokter Nielsen	30 kr.
Fernet Branca	35 kr.
Järgemeister	35 kr.
Fur halvbitter	35 kr.
Fur malt	35 kr.
Arn bitter	35 kr.
1-Enkelt	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.
A.H. Riise rum creme liquor	35 kr.
A.H. Licorice shot	35 kr.

# Virklund (local) brewery:



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



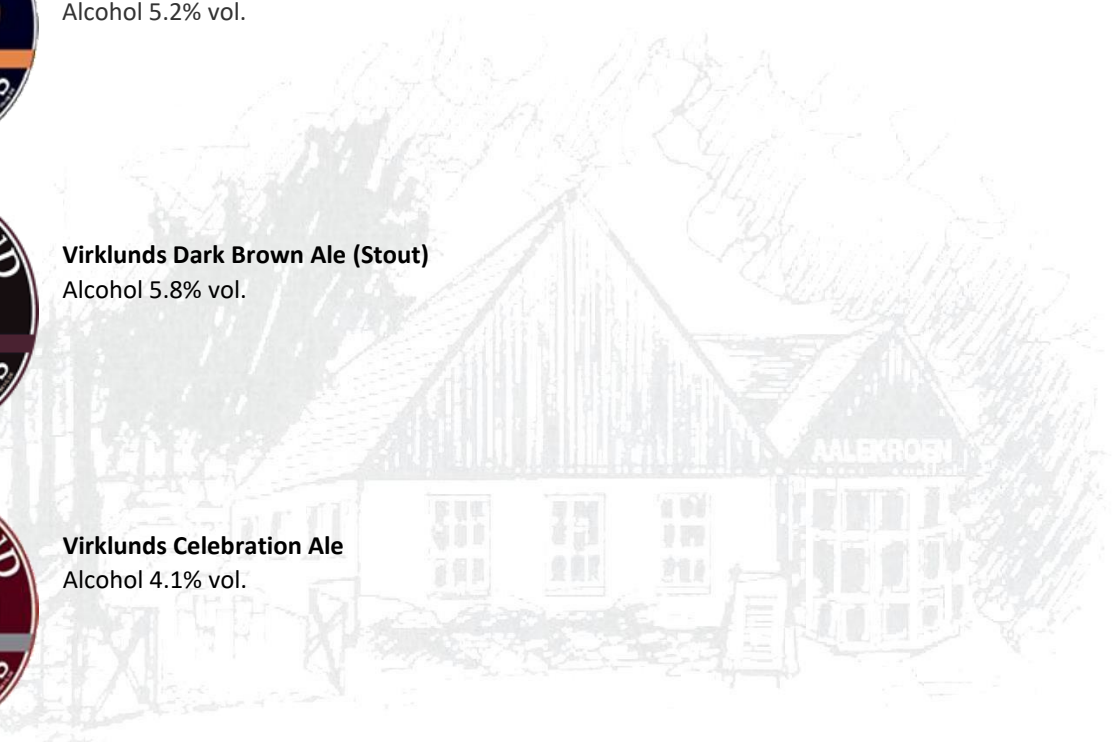
**Virklunds Brown Ale**  
Alcohol 5.2% vol.



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



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



# 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 Renæssance (Brown Ale type)**  
Alcohol 6,2% vol.



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

