

# Lunch Menu

Served between 11 and 17

Lentil paddy, with salad, vegetables and pesto	145 kr.
Chili sin Carne with rice and sour cream (gluten free)	160 kr.
Salat with hot smoked salmon, pesto and homemade bread	115 kr.
Tournedos of beef, with Mushrooms á la crème. Pickled cucumber and ryebread	190 kr.
Danish fish plate with pan fried and steamed plaice, toast, shrimps, salad and dressing	175 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 with fish filet, pickled dressing (remoulade), prawns and caviar	85 kr.
Ryebread spread (smørrebrød). Price per sandwich	55 kr.
1) Eggs and prawns	
2) Danish pepper rolled sausage	
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.
Homemade bread and Danish butter	
Wiener schnitzel (veal) butter fried potatoes, peas and clarified butter	210 kr.
Minced beef on toast served with horseradish, onion, capers, beetroot and egg yolk	175 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	180 kr.
Children (3-12 year)	139 kr.

**Please note: Dishes can't be shared**

# Evening menu

Served between 17 and 22

## 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 <i>all you can eat</i>	175 kr.
Children (3-12 year) <i>all you can eat</i>	100 kr.

## Other choices:

Danish fish plate with pan fried and steamed plaice, toast, shrimps, salad and dressing	175 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.

### Please note:

- Groups of 10 guests and more can at a maximum order 6 different kinds of dishes.
- Payment from groups larger than 10 guests cannot be divided
- Dishes cannot be shared

# Evening menu

Served between 17 and 22

## Main dishes:

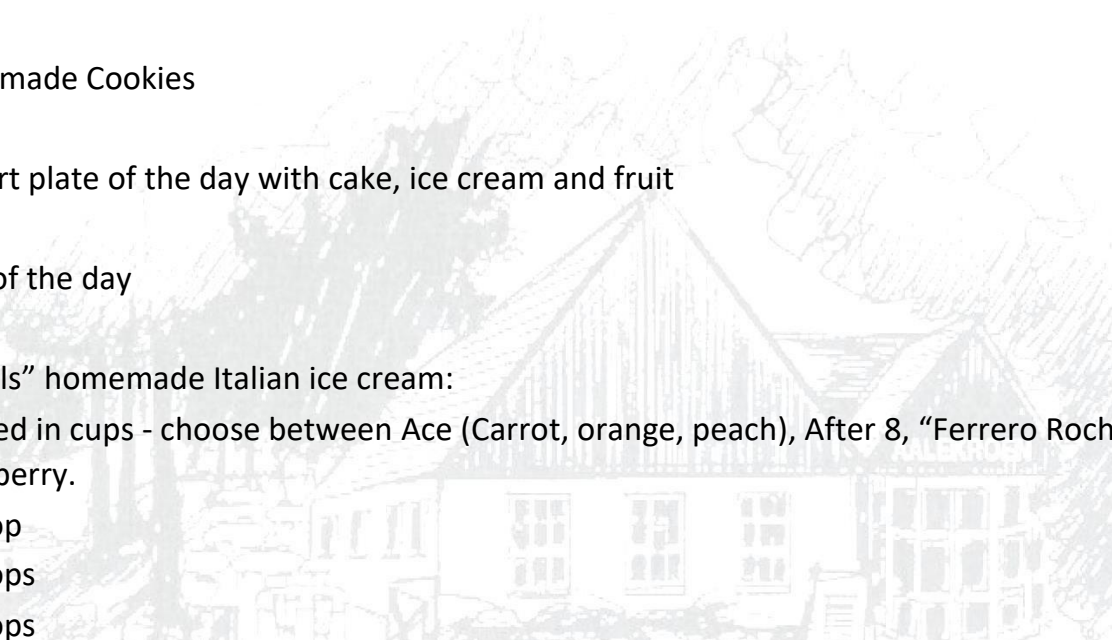
Lentil paddy, with salad, vegetables and pesto	145 kr.
Chili sin Carne with rice and sour cream (gluten free)	160 kr.
Danish fish plate with pan fried and steamed plaice, toast, shrimps, salad and dressing	175 kr.
Fried zander fish fillet with cream sauce, vegetables and boiled potatoes	230 kr.
Wiener schnitzel (veal) butter fried potatoes, peas and clarified butter	210 kr.
Thick sliced bacon served with boiled potatoes, parlay sauce and beet root	160 kr.
Aalekroens special fried eels (350g) stewed potatoes, lemon and pickled cucumber	385 kr.
Penne Regatta beef tenderloin, champignon, mustard sauce, rucola and parmesan	190 kr.
Tournedos of beef with wedge potatoes, bearnaise and a mixed salat	290 kr.

### Please note:

- Groups of 10 guests and more can at a maximum order 6 different kinds of dishes.
- Payment from groups larger than 10 guests cannot be divided
- Dishes cannot be shared
- The kitchen closes at 21

# ***Desserts***

Served between 11 and 22



Old time apple cake with whipped cream	50 kr.
Trifli with fruit of the day, vanilla cream, macaroons and whipped cream	50 kr.
Ice dessert with saltet caramel, raspberry sorbet, Banana and Eskimo icecream 4pcs scoops in all	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	35 kr.
“Okkels” homemade Italian ice cream: Severed in cups - choose between Ace (Carrot, orange, peach), After 8, “Ferrero Rocher” and strawberry.	
1 scoop	30 kr.
2 scoops	42 kr.
3 scoops	52 kr.

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

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

# 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.	30 kr./40 kr.
Sparkling organic elderflower or sparkling organic raspberries soda from Ørbæk. 25cl	35 kr.
Apple juice	35 kr.
Black currant juice with apple (organic) , Rhubarb juice (organic)	35 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.

## Beer:

Small pint 25cl., Carlsberg Pilsner (light) or Tuborg Classic (dark) on tap	44 kr.
Big pint 40cl., Carlsberg Pilsner (light) or Tuborg Classic (dark) on tap	58 kr.
Carlsberg Nordic, Alc. 0,0%, 25 cl./40cl	44 kr./58 kr.
Grimbergen Double-Ambrée 50cl. on tap	65 kr.
Kronenbourg 1664, Blanc 50cl. on tap	65 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	45 kr.
1 cup of espresso	Extra shot 15 kr. 35 kr.
1 cup of cappuccino	45 kr.
1 cup of cafe latte	45 kr.
1 cup of Americano a shot espresso, with boiling water.	35 kr.



# Beverages

## Hot drinks with liquor:

Irish coffee 3cl. (whisky, brown sugar and whipped cream)	90 kr.
Bailey coffee 3cl. (Bailey and whipped cream)	75 kr.
Coffee punch, 3cl snaps	60 kr.
Kahlua coffee 3cl, (Kahlua and whipped cream)	75 kr.

## Snaps 2cl.:

Rød Aalborg	30 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.
1-Enkelt	35 kr.
Campari bitter	35 kr.
Gammel dansk	35 kr.

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

Rød Aalborg	695 kr.
Linie akvavit	720 kr.
Rød Aalborg ½ bottle (35cl.)	359 kr.

## Drinks:

Gin Hass	90 kr.
Dark 'N' Stormy	90 kr.
Gin and Tonic	80 kr.
Rum and cola	80 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.



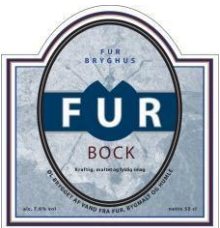
**FUR Hvede (German inspired wheat Beer)**

Alcohol 5,6% vol.



**FUR Renæssance (Brown Ale type)**

Alcohol 6,2% vol.



**FUR Bock**

Alcohol 7,6% vol.

