

MØHR

STARTERS

95 kr.

SCALLOP

Sunchoke, granny smith, beurre blanc

BEEF TATAR +15 kr.

Mustard seeds, capers, horseradish

GRILLED CARPACCIO

Comté, balsamico and sundried tomato

COD

Parsley, mussel sauce, baksuld

FRIED GIANT PRAWNS +15 kr.

Sauce tatar and parmesan

IBERICO HAM

Grilled bread and tomato paste

MAINCOURSES

TENDERLOIN

Grainfed beef tenderloin from Uruguay
Ca. 200g.

245 kr.

CHATEAUBRIAND

Tenderloin primecut, carved tableside
Ca. 450g.

495 kr.

RIB EYE

Grainfed premium rib eye from Uruguay
Ca. 300g / ca. 400g.

285 kr.

/ 365 kr.

GRILLED LAMB

Puree of celeriac and caramelized garlic,
leek, sauce mystic.

195 kr.

SIRLOIN

Danish sirloin, cured in-house
Ca. 300g / ca. 400g.

275 kr.

/ 345 kr.

COD

Parsley puree, mussel sauce, crispy bak-
suld, butter glazed potatoes.

195 kr.

VEGETABLES

45 kr.

GLAZED BEETROOT WITH
BACON AND LINGONBERRIES

TOMATO SALAD

GRILLED BROCCOLINI WITH
HOISIN AND SESAME

CAULIFLOWER, BROWN
BUTTER, CAPERS, NUTS

FRIED MUSHROOMS

SIDES

35 kr.

STEAK FRIES

TRUFFLE FRIES WITH
GRATED PARMESAN

MASHED POTATO WITH
SMOKED CHEESE

GLAZED POTATOES WITH
BUTTER AND HERBS

SAUCE

BEARNAISE

MADAGASCAR
PEPPER

MØHR'S WHISKEY

RED WINE

DESSERTS

85 kr.

3 DANISH CHEESES

Quince compot and crispy bread

TIRAMISU

Mascarpone, cocoa, espresso

APPLE CAKE

Nougatine, vanilla, cream