

MØHR

STARTERS

95 kr.

SALMON

Ponzu, salsa fresca and tomato

BEEF TATAR +15 kr.

Mustard seeds, capers and horse radish

GRILLED CARPACCIO

Comté, balsamico and dried tomato

MUSHROOM SOUP

Nuts, olive oil and thyme

FRIED GIANT PRAWNS +15 kr.

Sauce tatar and sour cream

IBERICO HAM

Grilled bread and coffee mayonnaise

STEAKS

TENDERLOIN

Cured Danish beef tenderloin.
Ca. 225g.

245 kr.

CHATEAUBRIAND

Tenderloin primecut, carved tableside.
Ca. 600g.

595 kr.

RIB EYE

Canadian, grainfed premium rib eye.
Ca. 300g / ca. 400g.

285 kr.

BURGER

Minced rib eye, dried tomatoes, fried onions, cheddar, bacon, lettuce and tarragon mayo.

189 kr.

/ 365 kr.

SIRLOIN

Danish sirloin, cured in-house.
Ca. 400g.

295 kr.

BEEF TATAR

Tatar made from beef tenderloin.
Prepared tableside. Served with herb-salad, grilled sourdoughbread and fries.
Ca. 180g.

235 kr.

WAGYU

Australian premium quality beef fillet.
Minimum 200g

200 kr.

pr. 100g.

VEGETABLES

45 kr.

SPICY BROCCOLI

TOMATO SALAD & AVOCADO

GRILLED & PICKLED ONIONS

FRIED LETTUCE

GLAZED CARROTS

MUSHROOMS & SUCUK

SIDES

35 kr.

STEAK FRIES

Thick and crunchy

TRUFFLE FRIES

With truffle and parmesan

CHILI FRIES

Thin and spicy

MASHED POTATOES

Butter and parsilley

SAUCE

BERNAISE

MADAGASCAR PEPPER

TRUFFLE

RED WINE

MØHR STEAKHOUSE, THONBOGADE 18, 8700 HORSENS

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TUES-SAT OPEN 17.00, KITCHEN CLOSE 22.00 FRI-SAT