

# MØHR

## STARTERS

95 kr.

### ASPARAGUS

Shrimps, cucumber, tarragon

### BEEF TATAR +15 kr.

Mustard seeds, capers, horse radish

### GRILLED CARPACCIO

Comté, balsamico and dried tomato

### LOBSTER SOUP

Melon, saffran, almonds

### FRIED GIANT PRAWNS +15 kr.

Sauce tatar and sour cream

### IBERICO HAM

Grilled bread and coffee mayonnaise

## MAINCOURSES

### 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.

/ 365 kr.

### Danish lamb and ramson

Grilled lamb with pan fried pommes anna,  
ramson sauce with salsa fresca

195 kr.

### SIRLOIN

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

295 kr.

### CELERIAC AND MORREL

Saltbaked celeriac with roasted macadamia  
nuts, morrel ala creme and herb salad

195 kr.

## VEGETABLES

45 kr.

SUNCHOKE, CORN & SUCUK

TOMATO SALAD & AVOCADO

GRILLED ASPARAGUS

CAULIFLOWER, BROWN  
BUTTER, CAPERS, NUTS

FRIED MUSHROOMS

## SIDES

35 kr.

STEAK FRIES

TRUFFLE FRIES WITH  
GRATED PARMESAN

POMMES ANNA

DANISH POTATOES WITH  
BUTTER AND HERBS

## SAUCE

BEARNAISE

MADAGASCAR  
PEPPER

ROASTED  
CHICKEN SAUCE

RED WINE

## DESSERTS

85 kr.

### BAILEYCAKE

Yoghurt icecream and berries

### CREME BRULEE

Raspberrysorbet and compote

### 3 DANISH CHEESES

Quince and crispbread