

FROKOSTMENU | LUNCH MENU

Ristet hvid fisk – Spinatsalat – Rejer i safranfløde

Grilled White Fish – Spinach Salad – Prawns in Saffron Cream

Kalv – Røget brissel – Svamperagout – Estragoncreme

Veal – Smoked Sweetbread – Mushroom Ragout – Tarragon Cream

Glaseret marengs – Bagt ananas – Is – Sorbet

Glazed Meringue – Baked Pineapple – Ice Cream – Sorbet

Hovedret | Main course kr. 220,-/€ 31 | 2 retter | 2 courses kr. 275,-/€ 38

3 retter | 3 courses kr. 340,-/€ 47

Pris pr. kuvert | Price per person

FROKOSTRETTER | LUNCH DISHES

Serveres kl. 11.30-15.00 / Served from 11:30 a.m. to 03:00 p.m.

Kryddersild på rugbrød – Kapers – Rødløg – Karrysalat kr. 90,-/€ 13

Pickled Herring on Rye Bread – Capers – Red Onion – Curry Salad

Et stykke med æg – Rejer – Karse – Citron kr. 95,-/€ 13

Rye Bread with Egg – Prawns – Cress – Lemon

Et stykke med frikadeller – Kartoffler – Purløgscreme kr. 95,-/€ 13

Rye Bread with Meatballs – Potatoes – Chive Cream

Pandestegt rødspættefilet – Agurkesalat – Remoulade kr. 140,-/€ 19

Pan-fried Fillet of Plaice – Marinated Cucumber Salad – Remoulade

Røget laks – Smørristet rugbrød – Rå æggeblomme kr. 120,-/€ 17

Smoked Salmon – Butter toasted Rye Bread – Raw Egg Yolk

Barbecuemarineret burger – Hvidløgsmayonnaise – Bacon – Pommes frites kr. 165,-/€ 23

Barbecue-marinated Burger – Garlic Mayonnaise – Bacon – French fries

RESTAURANT BØRKOP VANDMØLLE

Et stykke med mørbradbøf – Svampe a la creme – Agurkesalat kr. 90,-/€ 13

Rye Bread with Pork Tenderloin – Mushrooms a la Creme – Marinated Cucumber Salad

Mørbradbøf – Svampe a la creme – Agurkesalat – Hvide kartofler kr. 180,-/€ 25

Pork Tenderloin – Mushrooms a la Creme – Marinated Cucumber Salad – White Potatoes

Pariserbøf – Hakkeede rødbeder – Rødløg – Peberrod – Små kapers – Æggeblomme kr. 145,-/€ 20

Fried Beef Tartare – Chopped Beetroot – Red Onion – Horseradish – Small Capers – Egg Yolk

Stjernes kud med dampet og stegt fiskefilet – Røget laks – Rejer – Krydret dressing kr. 145,-/€ 20

Shooting Star with Steamed and Fried Fish Fillet – Smoked Salmon – Prawns – Seasoned Dressing

Dagens fisk – Kålsauté – Hummercreme – Ovnbagte kartofler 190,-/€ 26

Fish of the Day – Cabbage Sauté – Lobster Cream – Oven-baked Potatoes

Wienerschnitzel – Pommes sautées – Ærter – Smørsauce eller Bearnaisesauce

– Pommes frites kr. 198,-/€ 28

Wienerschnitzel – Pommes Sautés – Peas – Melted Butter or Béarnaise Sauce – French Fries

RESTAURANT BØRKOP VANDMØLLE

Friturestegt camembert – Solbær kr. 70,-/€ 10

Deep-fried Camembert Cheese – Blackcurrant

To slags danske oste – Smørristet rugbrød kr. 90,-/€ 13

Two Types of Danish Cheese – Butter Toasted Rye Bread

Møllens hjemmelavede islagkage – Varm chokoladesauce kr. 75,-/€ 10

Homemade Ice-Cream Cake – Hot Chocolate Sauce

Dagens dessert – Spørg tjeneren kr. 85,-/€ 12

Dessert of the day – Please ask the waiter

BRUNCHPLATTE | BRUNCH PLATE

Røræg – Bacon – Pølser – Tomat – Purløg

Røget laks – Artiskok

Rejer – Krydderdressing

Kyllingeratouilleragout

Lun grønsagstærte

Roastbeef – Peberrod – Ristet løg – Agurkesalat

Frikadeller – Braiserede kartofler

Chokoladecookies

Ét glas juice

Filterkaffe/Te

Scrambled eggs – Bacon – Sausages – Tomato – Chives

Smoked salmon – Artichoke

Prawns – Seasoned Dressing

Ragout of Chicken Ratatouille

Warm Vegetable Quiche

Roast Beef – Horseradish – Fried Onions – Marinated

Cucumber Salad

Meatballs – Fried Potatoes

Chocolate Cookies

One Glass of Juice

Coffee/Tea

Serveres kl. 11.30-13.30 | Served from 11:30 a.m. to 01:30 p.m.

kr. 180,-/€ 25

Pris pr. kuvert | Price per person

DRIKKEVARER | BEVERAGES

Sodavand | Soft drink kr. 35,-/€ 5

Økologisk saft fra Brødrene Adelhardt, Ribe 27,5 cl kr. 38,-/€ 5

Hyldeblomst – Lime – Tranebær – Æble

Organic juice from Brødrene Adelhardt, Ribe

Elderflower – Lime – Cranberry – Apple

Acqua Panna | S. Pellegrino 75 cl kr. 48,-/€ 7

KAFFE | COFFEE

Kaffe | Te kr. 35,-/€ 5

Coffee/Tea

Espresso kr. 26,-/€ 4

Dobbelt Espresso kr. 40,-/€ 6

Double Espresso

Cappuccino kr. 45,-/€ 6

Caffe Latte kr. 45,-/€ 6

Varm Chokolade kr. 45,-/€ 6

Hot Chocolate

ØL | BEER

FADØL | DRAUGHT BEER

Børkop Fri Bryg | Tysk Landøl | Pale Ale

25 cl kr. 38,-/€ 5 / 40 cl kr. 60,-/€ 8

Carlsberg

25 cl kr. 34,-/€ 5 / 40 cl kr. 54,-/€ 8

PÅ FLASKE / IN BOTTLE

Carlsberg 33 cl kr. 38,-/€ 5

Einstök Islandsk Øl | Icelandic Arctic Pale Ale 33 cl kr. 45,-/€ 6

Smagen er mild, let karamelagtig og med generøs humlearoma og smag fra den sene humletilførsel.

The taste is mild, slightly caramel flavoured and with a generous flavour of hop and taste from the late addition of hop.

Toasted Porter 33 cl kr. 45,-/€ 6

Smagen er glat og ristet med chokolade-, karamel- og lakridsnoter.

The taste is smooth and toasted with notes of chocolate, caramel and liquorice.

White Ale 33 cl kr. 45,-/€ 6

Den har en ren og sprød start med en glat fornemmelse i munden takket være havren, citrus og krydderi, der giver en rund, forfriskende finish.

It has a clean and crisp start with a smooth feeling in the mouth thanks to the oats, the lemon and seasoning that gives it a round refreshing finish.

DobbelBock 33cl kr. 50,-/€ 7

Er brygget på Münchenpilsner, krystal og chokolademalt og bayersk humle, maltet byg og chokoladetoner definerer den traditionelle stil, med robust aroma.

Brewed on Münchenpilsner, crystal and chocolate malt and Bavarian hop, malted barley and chocolate notes defining the traditional style, with a robust flavour.

Wee Heavy 33 cl kr. 50,-/€ 7

En skotsk Ale med en dyb, mørk farve og et flot, skummende hoved.

Øllen har duft og smag af mørk malt, karamel samt undertoner af røget.

A Scottish Ale with a deep, dark colour and a fine, foaming head. The beer has the smell and taste of dark malt and caramel together with an undertone of smoke.

VIN | WINE

Et glas Husets Hvid- eller Rødvín kr. 65,-/€ 9

One Glass of our House Wine, White or Red
