

# Welcome to Røverstuen

You have now entered the cozy røverstue where the history of the robbers from Rold is vitalized by the murals and the frequent robber features.

We are proud to introduce you to our food and wine. We hope that you will sit back, enjoy the company, history and wine while we use the time to prepare delicious food for you.

Should there be something that does not live up to your expectations, so you must not hesitate to tell us—its the only way we get better. Thank you for coming and I hope you have an enjoyable evening.

Mikkel Schnoor Nielsen





Buy the bottle to bring with you home.

See selections and prices in the bar

# **Volsted Gin Destillery**

Manufactured locally - sold here - enjoyed everywhere

#### Cocktails - Enyoj before, during or after dinner under

G&T

Jackdaw gin with tonic and ice

#### The blue one

Hen Harrier with medditeranien tonic and ice - let the show begin

#### Mojito on gin

Green Finch, syrup, pellegrino lemon/mint and fresh mint

#### **Tom Collins**

Goldcrest gin, syrup, lemon and Sparkling water

#### Gin Hass

Albatros, lemonsoda, mango syrup og lime

#### Københavnerstang

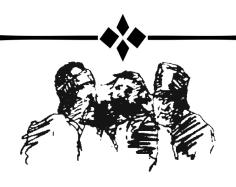
Goldcrest, vanilla syrup, pineapplejuice og sparklingwater

#### Strawberry special

Red Kite gin, elderflower, tonic og sparkelingwater

Free choice - 95





## Menu of the season

Rillette with salmon, stirred with sour cream og fresh herbs served on letuce and asparagus.

Steak-bearnaise of Danish veal fillet served with seasonal greens, homemade bearnaise sauce and chunky fries.

Strawberrydream with fresh strawberries, sirup, chrunc and vanilla icecream

1 course 285

2 course 339

3 course 409

Standart menu

Can't be combined with the rest of the menu.





### **Starters**

Rillette with salmon, stirred with sour cream og fresh herbs served on letuce and asparagus.

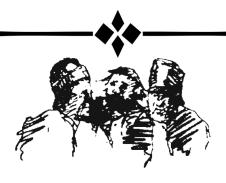
118

Serrano ham with fresh asparagus, crisp lettuce and mayo with truffle

112

Smoked venison with mustardmayo, crisps and letucce 112





### Main courses

Wiener schnitzel, as we know it with peas, fried potatoes and wienerdreng: lemon, capers, bone free herring and horseradish. Cut from the most tender yeal

236

Pasta Romesco

Fresh pasta with romesco sauce grated Danish cheesse and salted almond

(V)

196

Steak-bearnaise of Danish veal fillet served with seasonal greens, homemade bearnaise sauce and chunky fries.

285

Baked salmon with pesto and salted almonds, served with roasted potatoes and vegetables

229

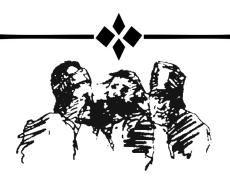
Chicken breast with smoked bbq, vegetables and roasted potatoes, served with mild garlic/soyasauce

199

**Extras** 

French fries 25 bearnaise sauce 25





### **Desserts**

Homemade ice cream made from fresh cream, nuts and chocolate with fresh berries and chocolate sauce 112

Buttermilk panna cotta with fresh berries and burned with chocolate 112

Strawberrydream with fresh strawberries, sirup, Crunchy meringye and vanilla icecream

112





# Children's menu

Breaded chicken breast

99,-

Chicken skewers

99,-

Fish fillet

99,-

Grandma's meatballs

99,-

Steak veal fillet 100g

139,-

All courts served with butter-roasted potatoes and vegetables, ketchup and remoulade as well.

#### **Desserts**

Vanilla icecream served with fruit and chocolate sauce

69,-

Extras French fries 25







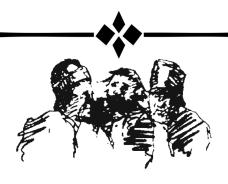
# Danish wine from Guldbæk Winery

56° North Lush green 368

> 56° Solaris 368

56° North Gentle Pink, rosé 368





### Rosé wine

Bardolino, Chiaretto Classico - Le Morette Rosé, Italy Glass 85,- Bottle 318

> Stone Barn, Zinfandel, California Glass 85 - Bottle 308

Umberto Cesari, Ca' Grande, Italy Glass 85 - Bottle 298

Château de Fesles, Rosé d'Anjou - La Chapelle, Loire, France 398

56° North Gentle Pink, Rose, Guldbæk Winery - Denmark 368





# White wine

### France

Dopff au Moulin, Pinot Gris - Alsace 368

Dopff au Moulin, Riesling Traditional - Alsace 338

Dopff au Moulin, Gewurztraminer Traditional - Alsace 388

Bouchard Aíné & Fils - Chablis - Bourgogne 398

Henri Bourgeois, Sancerre, Les Baronnes - Loire 425

Louis Jadot, Bourgogne Blanc, Couvent des Jacobins - Bourgogne 408





### White wine

Serai Bianco, Le Morette - Italiy 298

Carte Vieja, Chardonnay - Chile Glass 80 Bottle 298

Tinpot Hut, Marlborough Sauvignon Blanc - New Zealand 378

Weingut Nik Weis, Schiefer Rieling, Mosel - Germany
Glass 95
Bottle 418

56° North Lush Green - Guldbæk Winery - Denmark 368

> 56° Solaris 368





### **Red wine**

Italy

Ripasso Superiore, Monte Zovo

Glass 108

Bottle 469

Zenato, Amarone della Valpolicella Classico, Veneto

645

Serai Rosso, Le Morette

338

Barolo Gioso Riserva, D.O.C.G

618

Buccia Nera, Chianti, Podere della Fillandra Toscana

Glass 90

Bottle 358

Verbena, Brunello di Montalcino Toscana, Montalcino

565

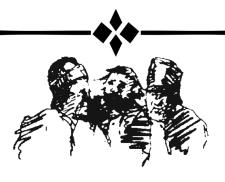
Brovia, Barbera d'Alba, Sori del Drago

495

Torre del Barone, Primotivo, Puglien

328





# **Red wine**

### France

Ventoux, Domaine du Vieux Lazaret - France 358

Domainede Javone, Côtes du Rhône - France 378

Maison Louis Jadot, Bourgogne Rouge, Couvent des Jacobins - France 408

Cháteau Brane-Cantenac, Margaux 2015, 2 cru, Bordeaux - France 999





# **Red wine**

Others

Blush Hill, Shiraz, South Australia - Australia Glass 85 Bottle 308

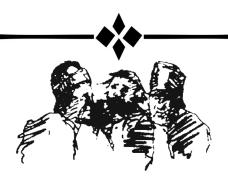
Zin-Phomaniac, Lodi Zinfandel, Old Wine, California 408



# **Dessert wine**

Morgadio da Calcada Tawny Port Glass 85 Bottle 378

Moscato, Uvello Dolce - Italy
Glass 75
Bottle 258



### Softdrink, 25 cl

Coca Cola, Pepsi, Pepsi max, Orange, Lemon, Faxe kondi, Faxe kondi light,

Egekilde with sparkles, with or without lemon

37

#### Carafe with water

Ice cold from the tap, served in an roberscarafe

50,-

### Beer on bottle, 33 cl

Tuborg pilsner or Tuborg classic and non alchoholic

42

### **Draft beer**

Royal pilsner or classic, small 0,33 L

42

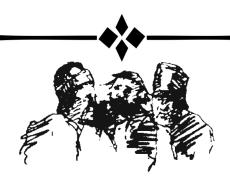
Royal pilsner or classic, big 0,50 L

65

Røverbryg, big 0,50 L

76



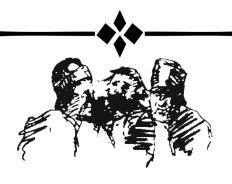


## Bies Bryghus - craft beer, 50 cl

Væbner Brown Ale 6,0%
Fyrkat Dunkel 4,6%
Hobbie Pilsner 4,6%
Havnefoged Porter 7,5%
Torvekonen Classic 4,6%
Hr. Svendsen APA 5,5%
Forårsbryg 7,5%
ANNO 1841 7,6%

## Bies Bryghus - Organic juices

Apple/ginger
Orange
Elderflower
Rhubarb
Blackcurrant
Apple juice
44



### **Coffee and Tea**

Plunger coffee with beans from South Amerika

36

The - Bradley's Organic

36

Espresso, Café Latte, Cappucino or hot chocolate

47

Irish coffee - Whiskey, Brown sugar and fresh cream and coffee

85

Liquor, snaps, bitter

40

Cognac - Renault carte Noir - VSOP 48 Cognac - Hennessy - XO 88





#### Lunch

Served from 12.00-16.00

Stjerneskud - Steamed and fried fish with shrimps, smoked salmon, asparagus salad and bread

179

Salmon smoked with the vines of Guldbæk Winery, on toasted bread served with letucce and cold sauce

148

Steak-bearnaise of Danish veal fillet served with homemade bearnaise sauce and butter roasted potatoes

192

Robbers burger with grounded beef, cheddar, pickled red onions and chilimayo, served with butter roasted potatoes

179

Wiener schnitzel, served with peas, fried potatoes and wienerdreng: lemon, capers, bone free herring and horseradish. Cut from the most tender veal