

# Welcome to Røverstuen

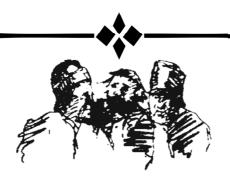
You have now entered the cozy røverstue where the history of the robbers from Rold is vitalized by the murals and the frequent robber features.

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





## **Starters**

Seafood salad with shrimp and crayfish, served with crisp and salad 78,-

Home smoked salmon, served with pickled red onions and crisp 88,-

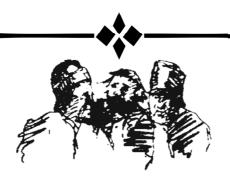
King prawns in marinade served with salad and sauce verde 89

Smoked haunch of venison from the forest, with pickled berries, crisp herbs and asparagus

88,-

Carpaccio from sirloin with parmesan, marinaded in mustard sauce
A la Harrys Bar





## **Main courses**

Steak béarnaise of veal with seasonal vegetables and homemade béarnaise served with butter-roasted potatoes

200g - kr. 235

300g - kr. 285

400g - kr. 335

Hole roasted Plaice (Flounder) breaded and fried in butter, served with fried potatoes and parsley-sauce.

239,-

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

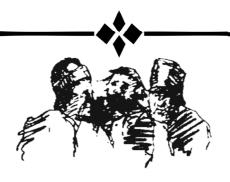
188,-

Himmerlandsgryde—a pot with tender deer, sausages and mushrooms, served in a intense paprika sauce with butter-roasted potatoes

195,-

Medallion of venison served with roasted oysters mushroom, pickled red cabbage, asparagus with bacon and butter-roasted potatoes and sauce





### **Desserts**

Homemade ice cream with nuts and chocolate pieces mixed with fresh cream, served with chocolate sauce and fruit

82,-

Applecake mad from appleporridge with macaroon, port and vanilla icecream Sommerdessert that brings memories from grandmothers garden

78,-

Pancakes with fresh berries and vanilla icecream.

88,-

Lemon soufflé with vanilla ice cream and crunchy, almost like grandma made it.

Creamy and delicious, with a modern touch





## Children's menu

Breaded chicken breast

89,-

Chicken skewers

89,-

Fish fillet

89,-

Grandma's meatballs

89,-

Steak cut from weal 125g

99,-

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

#### **Desserts**

Vanilla icecream served with fruit and chocolate sauce





# Sparkling wine

Dopff au Moulin, Crémant d'Alsace Cuvée Julien, Alsace 368,-

Baccorosa, Vino Spumante—Zonin, Piemonte—Italien 298,-

Louis Perdrier, Brut Excellence, Frankrig 268,-

Louis Perdrier, Demi Sec, Frankrig 268,-

Louis Perdrier, Rosé, Frankrig 278,-

Moscato, Uvello Dolce, Italien 248,-



# Champagne

Lanson, Black Label Brut, Champagne - Frankrig 598,-

Lanson, Ivory Label Demi-Sec, Champagne - Frankrig 598,-

Lanson, Noble Cuvée Brut 2000, Champagne - Frankrig 998,-



## Rosé wine

Bardolino, Chiaretto Classico - Le Morette Rosé, Italien 298,-

> Carta Vieja, Merlot Rosé, Chile Glass 58,-1/1 bottle 248,-

Boschendal The Rosé Garden, Sydafrika 328,-

56° Gentle Pink - Danish rosé made by Guldbæk Vingård 348,-



## White wine

#### France

Dopff au Moulin, Pinot Gris - Alsace 358,-

Dopff au Moulin, Riesling Traditionelle - Alsace 328,-

Dopff au Moulin, Gewurztraminer Traditionelle - Alsace 378,-

Laroche Chalibs - France 398,-

Henri Bourgeois, Sancerre, 2016, Les Baronnes, Loire - France 425,-

Louis JAdot, Bourgogne Blanc, Couvent des Jacobins, 2017 - France 398,-





Serai Bianco, Le Morette - Italiy 298,-

Carte Vieja, Chardonnay - Chile Glass 60,-1/1 bottle 248,-

Tinpot Hut, Marlborough Sauvignon Blanc - New Zealand 368,-

Boschendal, The Pavillion, Chenin Blanc - South Africa 288,-

Weingut Altenkirsch, Riesling, Steillage, Fernherb, Rheingut, 2016 - Germany Glass 85,-

1/1 bottle 388,-

56° Lush green - Danish white vine made by Guldbæk Vin¨gård 348,-





## **Red wine**

Ripasso Superiore, Monte Zovo – Italy Glass 95,-

425,-

Zenato, Amarone della Valpolicella Classico, Veneto, 2013 - Italy 625,-

Serai Rosso, Le Morette - Italy 328,-

Barolo Gioso Riserva, D.O.C.G - Italy 598,-

Buccia Nera, Chianti, Podere della Fillandra Toscana, 2016 - Italy Glass 75,-

1/1 bottle 328,-

Verbena, Brunello di Montalcino Toscana, Montalcino, 2013 - Italy 545,-

Brovia, Barbera d'Alba, Sori del Drago, 2016 - Italy 475,-





## **Red wine**

#### France

Château de Roques, Puissseguin, St. Emilion - Frankrig 378,-

Ventoux, Domaine du Vieux Lazaret - Frankrig 348,-

Domainede Javone, Côtes du Rhône, 2016 - France 368,-

Maison Louis Jadot, Bourgogne Rouge, Couvent des Jacobins, 2015 - France 398,-

Cháteau Brane-Cantenac, Margaux 2015, 2 cru, Bordeaux - France 949,-



# **Red wine**

Others

Willunga 100, Grenache - Australia 398,-

Blush Hill, Shiraz, South Australia - Australia Glass 60,-1/1 bottle 248,-

Boschendal, Lanoy, Cabernet Sauvignon/Merlot - South Africa 358,-

Terra Linda, Syrah, Castilla, La Mancha, 2017 - Spain 298,-





Los Haroldos, Malbec - Fadlagret, Argentina 328,-

Zin-Phomaniac, Lodi Zinfandel - Old Vine, Californien 398,-

689 Napa Valley, Californien 2016 358,-



### **Dessert wine**

Morgadio da Calcada Tawny Port Glass 48,-1/1 fl. 378,-

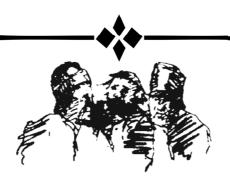
Baccorosa, Vino Spumante—Zonin, Piemonte - Italy 298,-

Moscato, Uvello Dolce - Italy 248,-

Symphonie de Fleurs, 2017 - France Glass 60,-1/1 bottle 298,-

56° Noble Golden - Danish "sauternes" made by Guldbæk Vingård Glass 65,-1/1 625,-





### Soda, 25 cl

Cola, cola zero, pepsi, pepsi max, orange, lemon, Faxe kondi, Faxe kondi light, Egekilde with sparkles, with or without lemon

30,-

### Istidskilden, 33 cl or 75 cl, spring water with deep roots

With or with out sparkles

33 cl 25,-

75 cl 40,-

#### Beer on bottle, 33 cl

Tuborg or Tuborg classic

37,-

### **Draft beer**

Royal pilsner or classic, small

35,-

Royal pilsner or classic, big

54,-

Røverbryg, big





## Bies Bryghus - Special beer, 50 cl

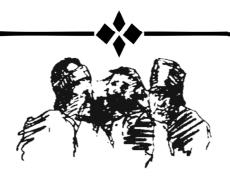
Væbner Brown Ale, Fyrkat Dunkel, Hobbie Pilsner, Havnefoged Porter, Torvekonen Classic, Hr. Svendsen APA, Forårsbryg, ANNO 1841

70,-

## **Bies Bryghus - Organic juices**

Apple/ginger, orange, elderflower, rhubarb, blackcurrant, apple juice





### **Coffee and Tea**

Twinning The, choose between black, green or fruit 25,- per person

Plunger coffee with beans from South Amerika
Small pot 1-2 persons 55,Big pot 3-4 persons 85,-

Irish Coffee, 3 cl whiskey, brown sugar and fresh cream and coffee 68,-



## Snaps and bitter

By own choice pr. 2 cl Rød Aalborg, Linie-snaps/akvavit, Jägermeister 38,-

## **Spiritus**

By own choice pr. 2 cl 38,-

## Cognac and liquor

Kahlua, Baileys, Grand Marnier yellow and red, Cointreu, 2 cl

38,-

Cognac VS 2 cl

48,-

Cognac V.S.O.P 2 cl

74,-

Cognac XO 2 cl





#### **Cocktails**

#### G&T

Gin, tonic and cucumber

## Mojito

Rum, sugar, lime, mint and sparkling water

#### Pina Colada

Malibu, pinapple juice and Coconut syrup

## **Aperol Spritz**

Aperol, prosecco and sparkling water

### Dark n' Stormy

Dark rum, lime and gingerbeer

### Cosmopolitan

Vodka, Cointreu and canberry juice

By own choice 70,-



## **Summer Menu**

White asparagus with serrano ham, parmesan and dilloil

Tournados from beef tenderloin with bacon, fried vegetables, butterfried potatoes and sauce au truffle

Fresh Danish strawberries with meringue and vanilla icecream

1 dish229,-

2 dishes 289,-

3 dishes 349,-





#### Lunch menu

#### Served Saturday and Sunday from 12:00 to 16:00

#### **Stjerneskud**

Fried and poached plaice served on toasted bread with salad, shrimps, smoked salmon and red sauce.

149,-

Roasted bread with home smoked salmon and red sauce

114,-

Seafood salad with shrimps and crayfish, served with roasted bread and salad.

109,-

Steak from wheal with butterroasted potatoes and sauce bearnaise.

169,-

The robber kings favorite burger - ground beef, cheddar, pickled onions and salad, butterroasted potatoes and 2 kinds of dip.

149,-

Wienerschnitzel with fried potatoes, peas and Wienerdreng

