



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, marinated in mustard sauce
A la Harrys Bar
94,-





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 wienerdrengh: 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

268,-





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

79,-





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

45,-



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,-





White wine

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, Puisseguin, 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,-

Château 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

65,-



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

35,-





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

86,-



Cocktails

G&T

Gin, tonic and cucumber

Mojito

Rum, sugar, lime, mint and sparkling water

Pina Colada

Malibu, pineapple 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 dill oil

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

Fresh Danish strawberries with meringue and vanilla icecream

1 dish 229,-

2 dishes 289,-

3 dishes 349,-





Lunch menu

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

Stjernes kud

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

159,-

