



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 wienerdrenge: lemon, capers, bone free herring and horseradish. Cut from the most tender veal

236

Pasta Romesco

Fresh pasta with romesco sauce grated Danish cheese and salted almonds
(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/soy sauce

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 Aîné & 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 Riesling, 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, Primitivo, Puglien

328





Red wine

France

Ventoux, Domaine du Vieux Lazaret - France

358

Domaine de Javone, Côtes du Rhône - France

378

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

408

Château 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 alcoholic

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%

84

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

Stjernesked - 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 lettuce 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 chili-mayo, served with butter roasted potatoes

179

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

199