



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

Smoked salmon mixed with creme fraiche, dild og chives, served with crisp rye bread

Steak-bearnaise of Danish veal fillet 200g served with seasonal greens, homemade bearnaise sauce and chunky fries.

(ekstra meat 100g 60,-)

Fresh danish strawberries with buttermilk icecream and crisp cookies

1 course 299

2 course 339

3 course 409

Standart menu

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





Starters

Smoked salmon mixed with creme fraiche, dild og chives,
served with crisp rye bread

118

Smokede venison with mustardmayo and crisp letucce

118

Shellfish salad, prawns and crayfish tails in a
mayonais based with crisps

118





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 pesto from wild garlic, grated Danish cheese and salted almonds(V)

196

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

229

Robbers stew with tender game, vegetables and sauce, served with roasted potatoes

229

Extras

French fries 28 bearnaise sauce 28





Desserts

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

113

Lemoncurd with fresh berries and vanilla icecream

113

Fresh danish strawberries with buttermilk icecream and crisp cookies

113





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 28





GULDBÆK VINGÅRD

Danish wine from Guldbæk Winery

56° North Blok B - Muscaris

368

56° Solaris

368

56° North Gentle Pink, rosé

368



Rosé wine

Bardolino, Chiaretto Classico - Le Morette Rosé, Italy

Glass 90,- Bottle 318

Stone Barn, Zinfandel, California

Glass 90 - Bottle 318

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

418

Henri Bourgeois, Sancerre, Les Baronnes - Loire

435

Louis Jadot, Bourgogne Blanc, Couvent des Jacobins - Bourgogne

428





White wine

Serai Bianco, Le Morette - Italiy

318

Carte Vieja, Chardonnay - Chile

Glass 85

Bottle 298

Weingut Nik Weis, Schiefer Riesling, Mosel - Germany

Glass 95

Bottle 418

56° North Blok B - Muscaris

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 95

Bottle 358

Verbena, Brunello di Montalcino Toscana, Montalcino

565

Brovia, Barbera d'Alba, Sori del Drago

495

Torre del Barone, Primitivo, Puglien

Glass 85

Bottle 318





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

Zin-Phomaniac, Lodi Zinfandel, Old Wine, California

438





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

69

Røverbryg,

Small 0,25L 55

big 0,50L 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

Stjernes kud - 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 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

