

# MIX & MATCH MENU

COMBINE MIX & MATCH FOR DISCOUNT!

---

2 Courses 275

Serving time : 17 - 21

3 Courses 350

## MIX & MATCH STARTERS

*Won Ton & Smoked cod roe // 95,-*

*Steamed won ton's with filling of smoked cod roe  
sauce nage, Tuscan kale julienne, pickled chestnut from '17.*

*Chorizo & Celeriac // 95,-*

*Saltbaked celeriac, crispy chorizo brunoise, in a sauce of beurre noisette,  
hazelnut, olives, pickled mustard seeds from '19.*

*New Style Onion Soup - Vegetarian // 95,-*

*Grilled shallots, pickled pearl onion from '19, salsify chips,  
frothy onion sauce, toasted nigella seeds.*

## MIX & MATCH MAIN COURSE

*Grilled pork // 195,-*

*Grilled pork neck filet, baked carrots puré, chicken tapioka, baked carrots,  
sea buckthorn, pickled carrots from '19, served with pommes royal and sauce supreme.*

*Kale & Fish // 195,-*

*Panfried filét of fish, grilled endive, flashed kale & cabbage, brusselsprouts crudité.  
Served with creamy "limfjords" mussels sauce*

*Wind & weather are constantly changing, so does the selection of fish.*

*which is why we select the freshest & best fish from the Hanstholm fishing auction. As the selection varies ask the waiter for "fish  
of the day".*

*Wienerschnitzel // 195,-*

*Breaded danish veal, with fried potatoes, peas, butter sauce and "wienerdreng"*

*Beef striploin steak // 195,-*

*Striploin from Hereford beef on a bed of sautéed greens.  
Served with roasted potatoes and whisky sauce*

*Okse Ribeye\*\* // 265,-*

*Ribeye cut from Hereford beef on a bed of sautéed greens.  
Served with roasted potatoes and whisky sauce.*

*Kale & Beans - Vegan\*\* // 165,-*

*Flavourful bean Ragout, flashed variation of kale, saltbaked celeriac.  
Served with sourdough bread.*

*\*\* = Attention to a few dishes has a different price than 195, this has an effect on the discount.*

# MIX & MATCH MENU

COMBINE MIX & MATCH FOR DISCOUNT!

---

2 Courses 275      *Serving time : 17 - 21*      3 Courses 350

## MIX & MATCH DESSERTER

*Chocolate fondant // 95,-*

*Running chocolate fondant of Callebaut chocolate,  
Served with vanilla ice cream and pickled forest berries.*

*Værftets Mazarin // 95,-*

*Mazarin with top of Callebaut chocolate, toasted pistachio,  
pickled berries and pistachio ice cream.*

*Pear & Curdled milk // 95,-*

*Poached pear, airy curdled milk mousse and variation of caramel.*

## SNACK / SIDES

---

*Served from 11 - 16 & 17 - 21*

*Nachos // 65,-*

*Crisp salted tortilla chips with melted cheddar, sour creme and salsa.  
+ Chicken // 25,-*

*Chicken chips // 45,-*

*Tapioca chips with chicken served with tarragon aioli.*

*Værftet's Pommes fritters // 35,-*

*Skin on fritters served with Aioli.*

*Extra sauce for the fritters*

*+ Extra aioli // 10,-*

*+ Estragon aioli // 10,-*

*+ Ketchup // 5,-*

*Mixed salad // 25,-*

*Order a side of mixed salad, for you main course*

# EVENING MAIN COURSE

---

*Served from 17 - 21*

## *Beef Burger // 145,-*

*Soft brioche bun, minced dry aged beef, relish, friée salad, fresh tomato, cheddar, pickled red onion, crispy bacon, as well as tarragon mayonnaise, served with French fries and aioli.*

## *Chicken Burger // 145,-*

*Soft brioche bun, chicken "steak", relish, friée salad, fresh tomato, cheddar, pickled red onion, crispy bacon, as well as tarragon mayonnaise, served with French fries and aioli.*

## *Vegetarian Burger // 145,-*

*Soft brioche bun, chickpea vegetarian steak, relish, frisée salad, fresh tomato, pickled red onion, as well as tarragon mayonnaise. Serve with French fries and aioli.*

## *Steamed mussels // 145,-*

*White wine steamed mussels in cream sauce, served with French fries and aioli.*

## *Evening "Stjernesud" // 165,-*

*Pan fried plaice fillet, steamed plaice fillet, hot smoked salmon, shrimp, bread, dressing, caviart, lemon and tomato.*

## *Fish n 'Chips // 165,-*

*Fried fish in beer batter, the beer varies according to the season.  
Served with fritters, pea puree, sauce tatar.*

## *"Stegt flæsk" - Served Only Wednesday // 100,-*

### *Danish national course*

*Lightly salted crispy pork, parsley sauce, pickled beets and petit potatoes.*

*+ extra pork // 35,-*

# KIDS MENU

---

*Served from 11 - 16 & 17 - 21*

*children up to and including 10 years*

## *Kids burger // 85,-*

*Minced beef, burger bun, lettuce, tomato, pickled onions, french fries, ketchup and remoulade.*

## *Fiskefilet // 85,-*

*Pan fried plaice fillet, French fries, Ketchup & remoulade.*

# LUNCH MENU

---

*Served from 11 - 16*

## *Beef Burger // 135,-*

*Soft brioche bun, minced dry aged beef, relish, friée salad, fresh tomato, cheddar, pickled red onion, crispy bacon, as well as tarragon mayonnaise, served with French fries and aioli.*

## *Chicken Burger // 135,-*

*Soft brioche bun, chicken "steak", relish, friée salad, fresh tomato, cheddar, pickled red onion, crispy bacon, as well as tarragon mayonnaise, served with French fries and aioli.*

## *Vegetarian Burger // 135,-*

*Soft brioche bun, chickpea vegetarian steak, relish, frisée salad, fresh tomato, pickled red onion, as well as tarragon mayonnaise. Serve with French fries and aioli.*

## *Steamed mussels // 135,-*

*White wine steamed mussels in cream sauce, served with French fries and aioli.*

## *"Stjernesked" // 135,-*

*Pan fried plaice fillet, steamed plaice fillet, hot smoked salmon, shrimp, bread, dressing, caviart, lemon and tomato.*

## *"Pariserbøf" // 135,-*

*Minced beef, sourdough bread, capers, beetroot, horseradish, shallots.  
Served with fresh egg yolk.*

## *Værftet's salad // 95,-*

*Mixed salad of seasonal vegetables choose from, chicken "steak" or smoked salmon.  
Served with bread and dressing.*

## *Værftet's sandwich // 95,-*

*Sandwich of crispy sourdough bread,  
choose from smoked salmon, or creamy chicken salad.*

# DRINKS

---

*Afternoon coffee // 45,-*  
*1 cup Americano or The*  
*Served with pastry of the day*

*Espresso Single // 20,-*

*Espresso // 30,-*

*Cappuccino Single // 35,-*

*Cappuccino // 45,-*

*Café Latte single // 35,-*  
*+ Flavor // 10,-*

*Café Latte // 45,-*  
*+ Flavor // 10,-*

*Latte Macchiato // 45,-*

*Hot Cocoa // 35,-*  
*+ Whipped cream // 10,-*

*Hot chocolate // 50,-*

*Iskaffe // 45,-*  
*+ Bailey // 20,-*

*Irish Coffe // 55,-*  
*+ Double // 20,-*

## *Sodas*

*Choose from:*

*Pepsi, Pepsi max, Faxe kondi,*  
*Faxe kondi free*

*Mirianda orange el. Lemon*  
*- Small // 30,-*  
*- Medium // 45,-*  
*- Large // 55,-*

*Sparkling water // 30,-*  
*Egekilde citrus - 0.3l*  
*Egekilde sparkling - 0.3l*  
*Sparkling water from tap- 0.5l*

*Premium sodas // 35,-*  
*In a small town named Crodo*  
*cheap in the Italian Alps, some*  
*amazing sodas are produced.*  
*Choose from: Lemon, orange,*  
*ginger beer & tonic*

*Nikoline Juice // 35,-*  
*Select between: Orange,*  
*applesauce or the like. Shelf*  
*flower & apple mustard*

*Nikoline soda // 35,-*  
*Select between: Rhubarb*  
*shower or Lemonade shower.*

*Anarkist Brown Ale*  
*Easy drinkable Brown Ale for*  
*those who enjoy a sweet beer,*  
*with low hops bitterness*  
*- Small // 45,-*  
*- Large // 59,-*

*Edelweiß Hefetrüb*  
*A really traditional white beer*  
*with a golden un filtered color.*  
*- Small // 45,-*  
*- Large // 59,-*

*Royal Eco Classic*  
*Just as you know a good*  
*classic, just brewed organic*  
*produce.*  
*- Small // 35,-*  
*- Large // 55,-*

*Special Draft Beer*  
*We have 2 taps dedicated to*  
*exciting new beers, we always*  
*have 1 dark and 1 light on the*  
*tap. Ask the operation for*  
*selection.*  
*- Small // 45,-*  
*- Large // 59,-*

*Beer board // 79,-*  
*Taste 4 different draft beers of*  
*your choice.*

*Royal Eco Pilsner // 35,-*  
*Excellent as you know a well-*  
*balanced pilsner.*

*Anarkist Motueka // 69,-*  
*Lager type of beer brewed on*  
*the Motueka hops, a fantastic*  
*beer you just want more of.*

*Anarkist IPA // 69,-*  
*This new england ipa, is an*  
*incredibly fragrant beer, with a*  
*perfectly matched bitterness.*

*Anarkist Hazy IPA // 69,-*  
*A fantastic 0.5% IPA brewed*  
*with wheat and oats that gives*  
*the beer fullness.*

*Heineken 0.0% // 35,-*  
*A refreshing non-alcoholic*  
*pilsner, focusing on the good*  
*taste.*

*Royal Shandy // 35,-*  
*A refreshing beer in which 50%*  
*grapefruit lemonade is mixed.*

*Happy Joe Red love // 45,-*  
*Combine the round taste of*  
*apples with a fresh taste of rosé*  
*wine.*

*Happy Joe Organic // 45,-*  
*A dry organic premium cider,*  
*brewed on traditional*  
*principles.*

# WINE MATCH

---

*On this page you can find our wine recommendations to match our Mix & Match dishes.  
The price quoted is glasses of wine, but also available in whole bottles.*

## *Won Ton & Cod Roe // 75,-*

*Klaus Stülb Riesling // Riesling from Weingut Stülb in Mosel, Germany.  
In this Riesling, the minerals and clarity stand out beautifully, with delicious and familiar riesling notes.*

## *Chorizo & Celeriac // 65,-*

*Grüner Veltliner // From mehofer, Wagram in Austria.  
Austrian wine is equal to the Grüner veltliner, the Mehofer family has produced a nice, clean and classic of its kind.*

## *New Style Onion Soup - Vegetarian // 65,-*

*Mas bres stella // Riesling, pinot gris From Languedoc, France.  
Sun-ripened grapes that give a very aromatic yet crisp wine.*

## *Grilled Pork // 75,-*

*Echoes // Vaglio Massa Primitivo From Puglia, Italy.  
A really soft, round and delicious Primitivo which is just pure enjoyment from southern Italy.*

## *Kale & Fish // 65,-*

*Roubie Chardonnay // Chardonnay From Languedoc, France.  
Elegant and fragrant Chardonnay, with all its flowers and kindness.*

## *Wienerschnitzel // 65,-*

*Grüner Veltliner // From mehofer, Wagram in Austria.  
Austrian wine is equal to the Grüner veltliner, the Mehofer family has produced a nice, clean and classic of its kind.*

## *Beef steak & Beef ribeye*

*Rhone village // L'Embisque Rhone village, From Rhone, France // 75,-  
Warm, soft and full and still with plenty of fruit.*

*Ripasso // Ripasso Della Valpolicella From Veneto, Italy // 85,-  
Ruby red and full of wine, the nose is spicy and attractive with notes of dark berries, tobacco and chocolate. In the palate, this Ripasso is balanced and persistent with a pleasant after taste of ripe berries.*

## *Beans & Kale - Vegan // 65,-*

*L'Auratae Rosé // Nero d'Avola From Siciliane, Italy  
This wine has an inviting aroma and taste of fresh strawberries, the taste is soft and well balanced.*