

Lunch Menu

Served between 11 and 16



Cheeseburger with salat, pickles, tomato, onion, wedge potatoes and aioli	139 kr.
Vegan burger with Lentil paddy, salat, tomato, onion, potatoes and pesto	129 kr.
Danish fish plate with pan fried and steamed plaice, toast, shrimps, salad and dressing	149 kr.
Herring plate, 2 types of "Christians Ø" herring, served with Danish ryebread	89 kr.
Danish deep pan omelet with bacon and tomatoes	119 kr.
ryebread spread (smørrebrød). Price per sandwich	42 kr.
1) Eggs and prawns	
2) Liver pâté	
3) Danish pepper rolled sausage	
Minced beef on toast served with horseradish, onion, beetroot and egg yolk	135 kr.
Cheese and Sausage plate with pâté, pesto, olives and fruit. with Bread and crackers	169 kr.
Aalekroens special fried eels (350g) stewed potatoes, lemon and pickle cucumber	385 kr.
Todays salat	60 kr.
Lunch plate with herring, warm plaice, meat balls, cold cuts, cheese and grapes	195 kr.
Soup of the day with home baked bread	70 kr.
Club sandwich. Sandwich with Chicken, curry mayo, salat and pickled cucumbers	119 kr.
Tournedos of beef, with Mushrooms á la crème. Pickled cucumber and ryebread	175 kr.
Vegetarian dish with rice- nut pâté, lentil balls, cheese, pesto, fruit bread and crackers	169 kr.

Every Saturday:

Aalekroens lunch buffet from 11.30- 14.30

Cold and warm dishes, fresh and rustique salads, cheese, fresh fruit, homemade bread and Danish butter 169 kr.

Evening menu

Served between 17 and 22

Starters:

Prawn cocktail with homemade dressing and homemade bread	82 kr.
Cold smoked salmon with herb dressing and salad	69 kr.
Smoked pork tenderloin with pears, peanuts and cucumber	90 kr.
Soup of the day with homemade bread	70 kr.

Wednesday:

Thick sliced bacon served with boiled potatoes, parlay sauce and beet root	149 kr.
Children (3-12 year)	99 kr.



Evening menu

Served between 17 and 22

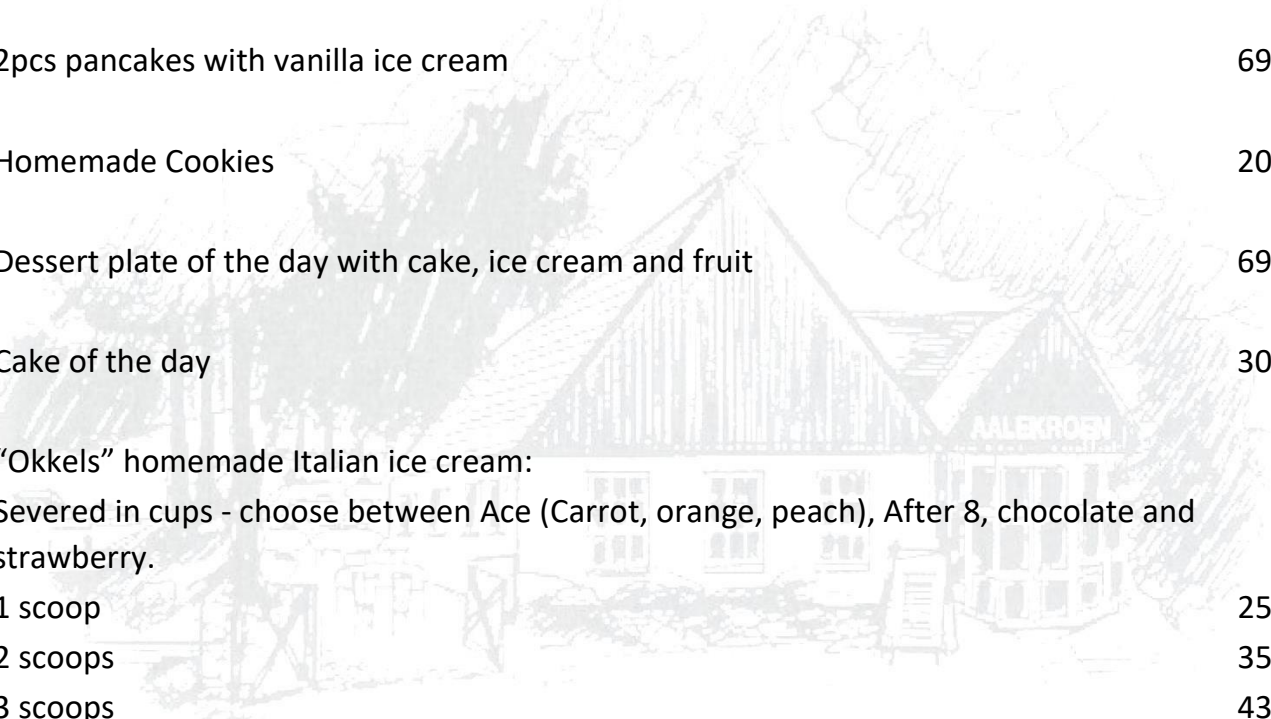
Main dishes:



Vegetarian dish with rice- nut pâté , lentil balls, cheese, pesto, fruit bread and crackers	169 kr.
Wiener schnitzel (veal) butter fried potatoes, peas and clarified butter	198 kr.
Danish fish plate with pan fried and steamed plaice, toast, shrimps, salad and dressing	149 kr.
cheeseburger with salat, pickles, tomato, onion, wedge potatoes and aioli	139 kr.
Vegan burger with lentil paddy, salat, tomato, onion, potatoes and pesto	129 kr.
Fresh pasta with salmon, cream based sauce, mushrooms and bel pepper	159 kr.
Thick sliced bacon served with boiled potatoes, parlay sauce and beet root	139 kr.
Aalekroens special fried eels (350g) stewed potatoes, lemon and pickled cucumber	385 kr.
Danish minced beef with peas, wedge potatoes and bearnaise	160 kr.
Fried zander fish fillet with cream sauce, vegetables and boiled potatoes	219 kr.
Penne Regatta with beef tenderloin, champignon, mustard sauce, rucola and parmesan	175kr.
Tournedos of beef with wedge potatoes, bearnaise and a mixed salat	245 kr.
Club sandwich. Sandwich with Chicken, curry mayo, salat and pickled cucumbers	119 kr.

Desserts

Served between 11 and 22



Old time apple cake with whipped cream	48 kr.
Trifli with fruit of the day, vanilla cream, macaroons and whipped cream	48 kr.
Ice dessert with licorice, raspberry sorbet, Banana and Eskimo icecream	58 kr.
Cheese plate with fresh fruit and homemade crackers	72 kr.
2pcs pancakes with vanilla ice cream	69 kr.
Homemade Cookies	20 kr.
Dessert plate of the day with cake, ice cream and fruit	69 kr.
Cake of the day	30 kr.
“Okkels” homemade Italian ice cream: Severed in cups - choose between Ace (Carrot, orange, peach), After 8, chocolate and strawberry.	
1 scoop	25 kr.
2 scoops	35 kr.
3 scoops	43 kr.

Kid's menu

Fish filet with wedge potatoes	79 kr.
Pasta bolognaise	69 kr.

Sunday

Brunch:

Requires reservation for at least 2 persons

Delicious brunch from 9.30 – 12.00	159 kr.
Children (3-12 years old)	119 kr.

Beverages

Cold refreshments:

Pepsi, Pepsi MAX, 7Up, orange soda, lemon soda	
Small 25cl.	30 kr.
Big 40cl.	45 kr.
Sparkling water with lemon 50cl.	30 kr.
Sparkling water 25cl.	25 kr.
Sparkling organic elderflower or sparkling organic raspberries soda from Ørbæk. 25cl	25 kr.
Apple juice	25 kr.
Black currant juice with apple (organic) , Rhubarb juice (organic)	25 kr.
Glass of milk	10 kr.
Glass of water with ice	10 kr.
1 jug of water with ice	30 kr.
Small pint 25cl., Pils (light) or Classic (dark)	35 kr.
Big pint 40cl., Pils (light) or Classic (dark)	50 kr.
Royal Free, Alc. 0,05%, 33cl.	30 kr.
Virklund beer 50cl. (Local)	69 kr.
Fur beer 50cl.	69 kr.

Hot:

1 cup of coffee	25 kr.
1 pot of coffee	60 kr.
1 cup of Tea (forest fruits, green sencha, Earl Grey)	25 kr.
1 pot of Tea (forest fruits, green sencha, Earl Grey)	50 kr.
1 cup of hot chocolate with whipped cream	35 kr.
1 cup of espresso	35 kr.
1 cup of cappuccino	35 kr.
1 cup of cafe latte	35 kr.
1 cup of Americano a shot espresso, with boiling water.	

Hot drinks with liquor:

	35 kr.
Irish coffee 3cl. (whisky, brown sugar and whipped cream)	70 kr.
Bailey coffee 3cl. (Bailey and whipped cream)	70 kr.
Coffee punch, 3cl snaps	60 kr.
Kahlua coffee 3cl, (Kahlua and whipped cream)	70 kr.

Snaps and bitter

Snaps 2cl.:

Rød Aalborg	28 kr.
Aalborg, Export, Krone, Porse, Jubilæums 6 eller Dild	30 kr.
Brøndums snaps	30 kr.
Linie akvavit	30 kr.
Gudenå snaps	38 kr.
Hjejlesnaps (local)	38 kr.

Bitter 2cl.:

Dokter Nielsen	30 kr.
Ferne Branca eller Ferne Branca Menta	35 kr.
Jærgemeister	35 kr.
Fur halvbitter	35 kr.
Fur malt	35 kr.
Arn bitter	35 kr.
1-Enkelt	35 kr.
Campari bitter	35 kr.
Gammel dansk	35 kr.

Snaps 1/1 bottle (70cl):

Aalborg, Rød, Export, Krone, Porse, Jubilæums 6 eller Dild	695 kr.
Brøndums snaps	695 kr.
Linie akvavit	720 kr.
Rød Aalborg ½ bottle (35cl.)	359 kr.

Liquor 3cl.:

Bailey	35 kr.
Kahlua	35 kr.
Galliano	40 kr.

Virklund (local) brewery:



Virklunds India Pale Ale
Alcohol 6.5% vol.



Virklunds Brown Ale
Alcohol 5.2% vol.



Virklunds Dark Brown Ale (Stout)
Alcohol 5.8% vol.



Virklunds Celebration Ale
Alcohol 4.1% vol.



Virklunds Hvede (wheat beer)
Alcohol 5.0% vol.



Fur brewery:



FUR Frokost Bitter Pale Ale

Alcohol 2,6% vol.



FUR Lager

Alcohol 5,4 % vol.



FUR Steam Beer

Alcohol 7,8% vol.



FUR Porter (Imperial Stout)

Alcohol 6,5% vol.



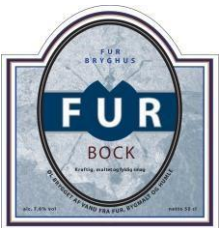
FUR Hvede (German inspired wheat Beer)

Alcohol 5,6% vol.



FUR Renæssance (Brown Ale type)

Alcohol 6,2% vol.



FUR Bock

Alcohol 7,6% vol.

