



Always a welcome appetiser while you wait.

OPEN-FACED SANDWICHES

All open-faced sandwiches are served with fresh, crisp salad.

Egg & prawns

DKK 165

Boiled eggs with hand-peeled prawns, mayonnaise & greens.

Roast beef

DKK 175

With homemade remoulade, fried onions, horseradish, capers & cucumber.

Potato

DKK 165

With mayonnaise, smoked cheese, crispy bacon & pickled onions.

Fish fillet

DKK 165

With remoulade, lemon & cucumber.

Rolled pork

DKK 165

With aspic, onion, cress & tomato.

LUNCH

Lunch favourites for every taste.

Fyrtårnet's burger

DKK 225

250 g minced beef with Vesterhavs cheese, bacon, pickled red onions & chilli mayo, served with french fries & aioli.

Stjernesked

DKK 215

Pan-fried and steamed plaice fillet, hand-peeled prawns, smoked salmon & red dressing, served on butter-toasted bread.

Whole roasted plaice

DKK 295

With boiled potatoes, butter sauce, lingonberries & lemon.

SALADS

Fresh and light dishes for lunch.

Smoked salmon

DKK 150

With smoked cheese, crisp rye bread & crisp salads.

Chicken salad

DKK 145

With bacon, Caesar dressing & crisp salads.

RESTAURANT FYRTÅRNET

Always a welcome appetiser while you wait.

STARTERS

Enjoy a delicious starter to begin your meal.

Pan-fried hake

DKK 150

With celeriac purée & browned butter.

Smoked salmon

DKK 150

With smoked cheese, radishes & crisp rye bread.

Butter-fried langoustines

DKK 150

With port beurre blanc & fresh herbs.

Carpaccio

DKK 150

With truffle oil, pickled onions & crisp parmesan.

All starters are served with freshly baked bread & butter.

DESSERTS

Enjoy a sweet ending to your meal.

Lemon sorbet

DKK 95

With fresh berries.

Cake of the day

DKK 110

With vanilla ice cream & fresh berries.

MAIN COURSES

Well-prepared dishes with flavour and quality.

Whole roasted plaice

DKK 295

With boiled potatoes, butter sauce, lingonberries & lemon

Ribeye 250 g

DKK 325

Served with herb butter, seasonal vegetables, béarnaise sauce & french fries.

Fyrtårnet's burger

DKK 225

250 g minced beef with Vesterhavs cheese, bacon, pickled red onions & chilli mayo, served with french fries & aioli.

Stjernesked

DKK 225

Pan-fried and steamed plaice fillet, hand-peeled prawns, smoked salmon & red dressing, served on butter-toasted bread.

Pork chop

DKK 265

With sautéed pointed cabbage, seasonal root vegetables, salt-baked onion & mushroom sauce.

Stuffed cockerel breast

DKK 275

Served with sautéed seasonal vegetables, baked tomato & rich chicken stock.

Pearl barley risotto

DKK 245

Vegetarian

Vegetarian dish with roasted mushrooms, chickpeas, green oil & crispy parmesan flakes, served with freshly baked bread.