WEIS STUE

RIBE

DINNER MENU

17:00 - 20:30 · Last orders at 20:30

STARTERS

All starters are served with bread and whipped butter.

Beef carpaccio — 169 kr.

Thinly sliced beef with crispy buckwheat, Parmesan, lemon vinaigrette and mizuna.

Cold-smoked salmon — 169 kr.

Cold-smoked salmon with cultured cream, pickled red onions, lemon vinaigrette, buckwheat and mizuna.

Beef tartare — 189 kr.

Hand-mixed beef tartare with shallots, parsley, wholegrain mustard, lemon, olive oil, aioli, crispy buckwheat and mizuna.

Prawn cocktail — 139 kr.

Prawns in a seasoned dressing with crisp lettuce, lemon and a crispy accompaniment.

Jerusalem artichoke soup — 119 kr.

Creamy Jerusalem artichoke soup served with crispy bacon.

Chicken broth — 119 kr.

Clear chicken broth with finely diced celeriac, potatoes and leeks.

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MAIN COURSES

Chicken pastry shells - 3 pcs. — 169 kr.

Traditional pastry shells filled with chicken and asparagus in a creamy sauce.

Beef patty on toast — 239 kr.

Minced beef patty on toasted bread with beetroot, horseradish, capers, shallots, wholegrain mustard and an egg yolk.

Weisskud fish special — 229 kr.

Toasted bread with fried fish fillet, cold-smoked salmon, asparagus, roe, lemon, cucumber, crisp lettuce and prawns in a seasoned dressing.

Beef patty with béarnaise — 229 kr.

Minced beef patty with French-style peas, béarnaise sauce and French fries.

Danish beef patty — 229 kr.

Minced beef patty with soft-fried onions, gravy and boiled potatoes.

Veal schnitzel — 279 kr.

Pan-fried veal schnitzel with peas, pan-fried potatoes, traditional Danish schnitzel garnish and butter sauce.

Whole pan-fried plaice — 299 kr.

Plaice cooked meunière-style with crispy herbs and browned butter. Served with potatoes on the side.

Skin-seared salmon — 279 kr.

Salmon seared on the skin with sautéed spinach and shallots, and browned butter. Served with potatoes on the side.

Steak — 359 kr.

Steak with salad in vinaigrette, seasonal garnish, French fries and crispy shoestring potatoes. Choose between béarnaise sauce and red wine sauce.

Pan-fried calf's liver — 279 kr.

Pan-fried calf's liver with soft-fried onions cooked with sherry, Danish pickled cucumber, boiled potatoes and creamy pepper sauce.

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DESSERTS

Danish kringle pastry **59 kr.**

Danish kringle pastry with whipped cream.

Brownie **79 kr.**

Brownie with ice cream and a crunchy topping.

Butter-fried pancakes **119 kr.**

Pancakes fried in butter with orange sauce, slivered almonds and vanilla ice cream.

Danish apple dessert **79 kr.**

Traditional Danish apple dessert with almond macaroons and whipped cream.

CHILDREN'S MENU

Fish fillet with fries **129 kr.**

Nuggets with fries **109 kr.**

Danish meatballs with potatoes **119 kr.**