



Restaurant Leonore Christine

Evening

Dishes from the classic kitchen
Feel at home with
Shabbir, Charlotte & Dennis



Season 2015



Restaurant Leonore Christine Evening

Aperitif

Aperitif Leonore Christine Kr. 95,-

Gin Tonic Kr. 75,-

Bread

Bruschetta served with tomato, pesto and cheese Kr. 38,-

Bread basket with white and dark bread Kr. 34,-

Salads

Greek salad with tomato, cucumber, onion, olive, feta cheese and pine nuts Kr. 88,-

Marinated salmon salad with heart salad, tomato, carrot, peas, cucumber Kr. 98,-

Starters

Today's soup Kr. 78,-

Tomato and mozzarella served with pesto, balsamico Kr. 78,-

Shrimp cocktail served with thousand island dressing and bread Kr. 78,-

Salmon served with dill cream, avocado and shrimps Kr. 88,-

Leonore Christines 5 small appetizers Kr. 98,-

Main Courses Fish

White wine steamed mussels served with carrots and celery Kr. 148,-

Grilled Salmon served with hollandaise sauce, green asparagus and potatoes Kr. 178,-

Halibut served with garlicbutter, fried vegetables and potatoes Kr. 188,-

The house Champagne
A bright golden color and
fresh, balanced and soft fruity
Kr. 495,-

Ceasar salad Served with
chicken, bread croutons and
parmesan cheese
Kr. 120,-

Fried scallops
Served with sweet
chili sauce and white bread
Kr. 98,-

2 Courses Fish
Salmon Served with
dill cream, avocado
and shrimps

Halibut
Served with garlicbutter,
fried vegetables
and potatoes
Kr. 238,-

When paying with a Danish or a foreign credit card there is an additional fee.

Restaurant Leonore Christine Evening

Main Meat Courses

Minced beef served with
fried eggs, gravy and potatoes Kr. 152,-

Roasted pork served with
red cabbage, gravy and potatoes Kr. 156,-

Crispy pork served with
beetroots, mustard, parsley sauce and potatoes Kr. 156,-

Chickenbreast served with
fresh pasta, spinach, cranberries og gorgonzola sauce Kr. 158,-

Braced shank of lamb served with sauté of spinach,
parsley root purée, glace and baked potatoes Kr. 178,-

Grilled fillet of beef served with
green salad, garlic butter and baked potatoes Kr. 188,-

Grilled beef tenderloin served with
fried vegetables, peppersauce and baked potatoes Kr. 198,-

Grilled Ribeye 220 gr served with
vegetables, béarnaise sauce and baked potato Kr. 208,-

Cheese

Port Salut served with fresh fruit and white bread Kr. 78,-

Gorgonzola served on dark toasted bread with onions and egg yolk Kr. 78,-

Desserts

Vanilla ice cream served with chocolate sauce Kr. 69,-

Pancakes served with vanilla ice cream and fruits Kr. 69,-

Crème Brulée Kr. 69,-

Chocolate biscuit cake Kr. 49,-

2 Courses Meat

Leonore Christines
5 small appetizers

Grilled beef tenderloin
Served with
fried vegetables,
peppersauce and
baked potatoes

Kr. 248,-

Wiener schnitzel

Served with gravy and
fried potatoes

Kr. 178,-

3 kinds of cheeses

Served with garnishes

Kr. 120,-

Danish apple cake

Served with
whipped cream

Kr. 69,-

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