

# Restaurant Ærøhus

## Starters

Soufflé of plaice, apples and prawns, served with fillet of cod, pears in port wine, almond cream, and herbal mayonnaise. Served with bread and butter.	kr. 125
Home-made tomato soup with crème fraiche	kr. 69
Smoked salmon with toast, mustard vinaigrette, and baby lettuce	kr. 115
Baby lettuce with fresh vegetables and pine kernels	kr. 69
Starter of the Day (Ask the waiter)	

## Main Courses

Pan-fried plaice from Ærø with parsley sauce, cucumber salad, and white potatoes	kr. 148
Fillet of cod from Ærø with a creamy shellfish sauce	kr. 168
Breast of cockerel on a base of fresh vegetables, creamy white wine sauce, and potatoes of the day	kr. 148
Roasted pork tenderloin, with vegetables steamed in butter, potatoes of the day, and a creamy herbal sauce	kr. 148
Steak (min. 200 g) with red wine sauce, potatoes of the day, and a choice of vegetables or salad.	kr. 148
Vegetarian lasagna with feta cheese and vegetables	kr. 125

## Desserts

Warm chocolate fondant with homemade red-berry compote and vanilla ice cream, served on a base of cake crumble	kr. 75
Homemade pancakes with ice cream	kr. 72
Ice cream dessert	kr. 65
The Ærø House dessert platter	kr. 125

## Children's Menu

Fried fillet of plaice and roast potatoes	kr. 98
Breast of chicken with roast potatoes	kr. 98
Spaghetti Bolognese	kr. 98

## Pre-Order Courses:

Fried eel from Birkholm (400 g)	kr. 345
Rib steak from Ærø Dexter beef with accompaniments of the day (Large 198.00 DKK / Extra Large 250.00 DKK)	