

Molevitten

RESTAURANT

Open every evening from 18:00 pm.

New team of chefs at MOLEVITTEN this year –

Table booking by telephone (+45) 86 31 91 32

Starters

Lobster bisque

Lobster Soup with seafood and herbs, lovingly flavored with whipped cream & cognac 88,-

"A variation of Salmon"

With accompanying fresh, sour and crunchy garnish 92,-

Tuna mousse

On crisp salad and lemon 78,-

Langoustines - (small lobsters) about 250 grams.

Gratin of langoustines served with aioli and lemon 128,-

Carpaccio

Made of delicious sun-ripened tomatoes, fresh crisp peppers and kitchen love 78,-

To all starters are served freshly baked bread with tapenade

The easy light one

Shooting stars

2 pcs. Fish fillet on toast, delicious dressing, dill and lemon 138,-

Anholt fish tapas

Ex. Tuna mousse, smoked should prawns, langoustine and salmon roll 148,-

Today's green salad bowl

With the langoustines, roasted almonds, freshly grated parmesan flakes, vinaigrette and freshly baked bread 95,-

Children's menu under 12 years

Pasta Bolognese and slightly crunchy green salad/vegetables 75,-

Juicy chicken with fries and crunchy vegetables 75,-

Children under 12 years all main courses are half price (not fish dishes)

Main courses fish dishes

Molevittens homemade fish cakes

Three fish cakes with a tart marinated potato salad of new potatoes from ANHOLT 138,-

Pan-fried plaice

Served with lemon, cranberries, parsley sauce and new potatoes from ANHOLT 198,-

Langoustines (small lobsters) about 650. Gram

Gratin of langoustines served with aioli, lemon and freshly baked bread 248,-

Fish of the Day

Ask the waiter daily price

Main courses

Lamb Crown

Serve with new potatoes from ANHOLT, vegetables of the day and rosemary 218,-

Wienersnitzel of tender topside at the calf

With green peas, fried potatoes and sauce 198,-

Grilled steak of well-hung 225 gr. Tender Argentinean beef fillet 228,-

Free choice:

Madagascar pepper sauce

Blue cream cheese

Red piquant sauce

To the steak above served with butter toasted potatoes from ANHOLT & vegetables of the day

Green salad with dressing 65,-

Desserts

Banana spilt

With ice cream, chocolate sauce and whipped cream 78,-

Molevittens Crème Brûlée with fresh sour cream 68,-

Chocolate cake

Homemade dark and white chocolate sorbet and ice cream 95,-

Irish coffee

With 3 cl. Jameson whiskey 65,-

Magnum Irish coffee

With 6 cl. Jameson 95,-