

Menu

Restaurant

Starters/Snacks

Salmon mousse..... 68,-

Baked salmon, touched with Mascarpone cheese, fresh herbs, and red onions on crispy salad with vinaigrette.

Tomato salad 40,-

Beef tomato and fresh mozzarella with red onion, olive oil, basil and pine kernels.

Ceasar salad 68,-

Fried chicken breast, lettuce, and croutons turned in parmesan dressing.

Nachos 48,-

Cheese, creme fraiche, salsa, and guacamole.

+ chicken..... 68,-

Bruschetta 3 varianter..... 68,-

Roasted bread with fresh tomato, basil, olive oil and vinaigrette.

Roasted bread with artichokes and air-dried ham.

Roasted bread with pesto and smoked salmon.

Snack plate 38,-

Olives, salted almonds, grissini, pesto, olive oil and bread.

Main courses

Dayz Lasagne 85,-

Homemade lasagne bolognese and bechamel sauce.

Spaghetti Carbonara 85,-

Spaghetti with pancetta bacon, oregano, freshly grated pepper and parmesan.

Ravioli..... 85,-

Rich ravioli with ricotta and spinach, in a creamy white wine sauce with fresh spinach.

Dayz Beef Burger 92,-

Beef, salad, cucumber, tomato, red onion, cheese, bacon and chili mayo served with crispy fries.

Dayz Chicken Burger 92,-

Chicken, salad, cucumber, tomato, red onion, cheese, bacon and chili mayo served with crispy fries.

Søhøjlandet's Skin Fried Salmon..... 168,-

Skin fried salmon, served with traditional ratatouille with a twist of Danish potatoes.

Søhøjlandet's Steak 188,-

200 gr. steak of veal fillet served with crispy fries, light salad as well as a free choice of sauce: Béarnaise or whisky.

Desserts

Tiramisú..... 48,-

Classic tiramisu with mascarpone cheese, cream, marsala and coffee.

Panna Cotta 48,-

Cream and white chocolate with fresh berries and crisp.

Brownie 58,-

Rich chocolate cake served with ice cream.