

H.K

HELENES KROG

BAR

Starters

Garlic Bread 75:-

White bread with garlic butter and melted mozzarella cheese. Served with sliced tomato.

Toast Skagen 95:-

A typical Swedish dish.

A mixture of shrimps, mayonnaise, sour-cream, dill, capers, french mustard, onion and lemon, on white grilled bread.

Whitefish roe on top.

Gambas 110:-

Giant shrimps with chilli and grilled garlic.

Served in a hot pan with white bread and saffron aioli.

Les Escargots 89:-

Served with white bread.

Three Dips & Bread 89:-

Kalamata dip, paprika- and fetacheesedip and tzatziki. Served with thick grilled bread.

Side Orders

Potatoes au gratin 35:-/port

Dip 19:-

Corn 15:-

3 Tortilla bread 20:-

Potato wedges and aioli 65:-

Nachos with two dips, salsa and guacamole 65:-

Meat Dishes

Entrecote 249:-

Served with Café de Paris, homemade béarnaise sauce, and potato wedges.

Garlic Marinated Lamb Fillet 239:-

Served with basil sauce, lettuce and potato wedges.

Oven Baked Chicken Breast 189:-

With a fabulous estragonsauce.

Served with lettuce and potato wedges.

Skewer 219:-

With fillet of beef, paprika, red onion, Aubergine and squash. Served with tzatziki, lettuce and potato wedges.

Sirloin Steak

Beefsteak with homemade béarnaise sauce, Jack Daniel sauce, grilled corn, crispy lettuce, red onion, paprika, garlic butter and sour cream dip.

Served with potato wedges.

200 gr 239:-

300 gr 289:-

450 gr 345:-

900 gr 495:-

Fajitas Combination 229:-

A combination of grilled beef and chicken fillet, vegetables in a hot pan. Served with lettuce, red onion, corn, olives, hot jalapeños, sliced mozzarella cheese, guacamole, salsa dip, sour cream and hot tortillas.

Medallions of beef 249:-

Serveras with morelsauce and potato wedges.

Ceasar Salad 149:-

Romaine lettuce in fresh Ceasar dressing, with grilled chicken, bacon and croutons. Parmaesan on top.

Club Sandwich 145:-

A lovely combination of chicken fillet, bacon, tomatoes, onion rings and curry mayonnaise. Coleslaw on the side.

HK- Burger 165:-

200 gr beef burger with cheddar cheese, dressing, bacon, tomatoes, onion rings, lettuce and grilled bread. Homemade béarnaise sauce and sour cream dip. Served with potato wedges.

Pasta Dishes

Fish & Shellfish Pasta 165:-

A lovely dish of pastapenne, salmon, crayfish tails, greenshell mussels, dill, lemon, tomato, white wine, cream, mozzarella, red and green paprika. Served with lettuce and parmesan on top.

Pasta Beef 155:-

Pastapenne with sliced beef, paprika, mushrooms, red onion and leek, Served with lettuce and a lovely sauce made of tomato and cream. Fresh cheese and sour cream on top.

Pasta Chicken & Shrimps 149:-

A wok with pastapenne, chicken fillet, shrimps, mushrooms, red onion, leek, tomato, paprika, garlic, Served with lettuce. Fresh cheese and sour cream on top.

Pasta Vegetarian 139:-

Pastapenne in gorgonzola sauce, mushrooms, red onion, paprika, tomato, asparagus, leek, and a lovely sauce made of tomato and cream. Fresh cheese and sour cream on top.

Fish Dishes

Fish Stew of the house 189:-

A lovely stew with sole fillet, salmon, shrimps, green mussels, celery, tomatoes, leek, white wine. Flavour with chilli and cream. Served with aioli and white bread.

Grilled Salmon 199:-

Served with lettuce, pressed potatoes and a sauce of shrimps, mayonnaise, sour-cream, dill, capers, french mustard, onion and lemon.

Salmon Fajitas 195:-

Grilled salmon fillet and vegetables served in a hot pan together with guacamole, salsa dip, sour cream, sliced mozzarella cheese, hot jalapeños and hot tortillas.

Salmon & Scampi Skewer 199:-

Served with a lovely white fish roe sauce and pressed potatoes.

Desserts

Vanilla ice cream 55:-
with chocolate sauce

Meringue swiss 89:-

Chocolate mousse 75:-
with raspberry sauce.

Sorbet of the house. 69:-

Mascarpone Mousse 79:-
With crunched almondbiskvi and chocolate.

Vanila dream 75:-
vanilladessert with berry from the forest.

Handmade Tryffel. 20:-

Enjoy your meal!