

QUALITY, AMBIANCE AND TENDER STEAKS WITHOUT COMPROMISE

# A STORY ABOUT OUR BLACK ANGUS MEAT!

A story about our Black Angus meat! We only get the best brands home including gold winners of the World Steak Challenge.

The cattle are grain-fed for 100-150 days on a specially balanced (GMO-free) diet and are free of antibiotics and added hormones.

The animals grow up in lush and temperate areas where they reach their full potential and the meat has a unique combination of taste, tenderness and juiciness.



# BRUNCH 129,-

FROM 10 AM - 1 PM

Scrambled eggs, cocktail sausages, bacon, 3 kinds of cheese, 3 kinds of cold cuts, pancakes with nutella, yogurt with muesli and syrup, fresh salad with pesto and walnuts, fresh mixed fruit, bread and butter, coffee/tea and juice

# BRUNCH BUFFET

SATURDAY-SUNDAY 139,- INCL. COFFEE/TEA & JUICE



# LUNCH

10 AM-4PM

# OMELET 109,-

Choose from: chicken and mushroom or vegetarian and garnish. Served with salad and bread.

# NACHOS MENU 109,-

Hot crispy tortilla chips with chicken strips grilled with mozzarella and cheddar cheese. Served with olives, jalapenos, guacamole, sour cream and salsa

# PARISIAN STEAK 109,-

Horseradish, pickles, onions, beets, capers and egg yolk

# FELIX PLATTE 129,-

Smoked salmon, tuna mousse, shrimp, crab tail, chicken breast, sirloin and egg salad.

### FISHING PLATE 139,-

Garlic roasted tiger prawns, crayfish tail, tuna mousse, salmon bruschetta, salmon skewers and avocado.

# STAR SHOT 109,-

Served on toast with fried plaice fillet, shrimp, smoked salmon, asparagus, avocado, caviar, sauce verte, capers and lemon

# CLUB SANDWICH 119,-

With pesto marinated chicken, bacon, lettuce, tomato, cucumber, baby spinach and curry dressing. Served with Fries.

# SALMON SANDWICH 129,-

Sliced salmon with lettuce, red onion, cucumber tomato, asparagus, capers and souce hosts. Served with Fries.

BYTORVET 23, 2620 ALBERTSLUND



All burgers are served with thick fries and dip

# FELIX BURGER 200G 129,- / 400G 149,-

Minced beef with bearnaise Minced beef with goat cheese, mar-

# BBO BURGER

200G 129,- / 400G 149,and pickled cucumbers.

# AMERICAN BURGER

onions.

# **GOAT CHEESE BURGER** 200G 129,- / 400G 149,-

sauce, bacon, cheddar cheese, inated peppers, soft fried onions, lettuce, tomato, pickled cu- tomato, lettuce, cucumber, greased cumbers and soft fried onions. with guacamole and mayo on bun.

# **GOURMET BURGER**

200G 129,- / 400G 149,-Minced beef with BBQ sauce, Beef burger with truffle mayo, cheddar cheese, tomato, let- cheddar cheese, fried soft onions, tuce, soft fried onions, bacon roasted onions and pickled cucumber and bacon.

# **BLUE CHEESE & BACON** 200G 129,- / 400G 149,-

200G 129,- / 400G 149,- 200G 129,- / 400G 149,- Minced beef, ketchup, cheese, Minced beef with blue mold cheese, bacon, lettuce, tomato, pick- soft fried onions, bacon, tomato, led cucumber and soft fried lettuce, and chilli mayo on bun.



CHOOSE FROM: Mayo, Chili mayo Ketchup or Aiolie

# FELIX

# KID'S MENU 69,-

BURGER With french fries

FISH & CHIPS With remoulade

CHICKEN NUGGETS With french fries

Serve with bread and butter.

# CHICKEN 109,-

Delicious fresh salad with pesto marinated chicken, bacon, sesame, tomato, cucumber, green beans, red onion, sprouts, pomegranate and creamy sweet balsamic.

### SALMON 119,-

Delicious, fresh salad with smoked salmon, green beans cherry tomato, cucumber, capers, asparagus, red onion, cashew lemon and dill dressing.

# SHRIMP 129,-

Fried shrimp with lettuce, avocado, cashews, sesame, green beans, cucumber, red onion, semi-dried tomatoes and sesame oil.

# GOAT CHEESE 119,-

Delicious, fresh salad with goat cheese, parma ham, walnuts, cherry tomatoes, cucumber, avocado, green beans, red onion and walnut oil.





PRIMO AMORE 109,Tomato sauce, mozzarella,
parma ham, arugula
parmesan cheese and
buffalo mozzarella.

BRESAOLA 109,Tomato sauce, mozzarella,
bresaola, arugula and
parmesan cheese.

MARGARITA 89,Tomato sauce, mozzarella

PIZZA AL PESTO 119,-Tomato, mozzarella, potato, rosemary, parma ham, pesto and arugula DELIZIOSA 109,-Mozzarella, thinly sliced potatoes, goat cheese, truffle oil and rosemary.

FELIX 129,Tomato sauce,
mozzarella, beef
tenderloin, bacon,
pepper, semi-dried
tomatoes and garlic.

DIABOLICA 109,Tomato sauce,
mozzarella, salami,
grilled peppers,
sautéed, mushrooms and
chili powder.





# MENU 1 339,-

# Starter

Bruschetta Classica Tomato, onion, olives, oregano turned in pesto with garlic, air-dried parmesan and virgin olive oil.

Main course Ribeye approx. 250g

# Dessert

Strawberry cake with vanilla ice cream



# MENU 2 339,-

### Starter

scampi

Fried tiger prawns in garlic butter, tomato and lemon.

Main course Lamb crown 300g.

Dessert Chocolate cake with pistachio ice cream and chocolate sauce



# **APPETIZERS**

VITELLO TONNATO 99,-Bresaola with tuna cream, capers and parsley.

BRUSCHETTA CLASSICA 89,-Tomato, onion, olives and oregano turned into pesto with garlic, parmesan and virgin olive oil. Served on crispy bread with salad.

# CARPACCIO DI SALMONE 99,-

Tasty slices of smoked salmon marinated in truffle oil and lemon, served with capers and grated parmesan cheese.

# SCAMPI 99,-

Tiger shrimp fried in garlic butter, tomato and lemon.



### ALL OUR STEAKS ARE SERVED WITH GARNITURE AND FREE CHOICE OF POTATOES

\* All of our steaks are medium unlesse otherwise is prefered



TOUR	RNED	)S				
CA.	200	G			2	59
		G				
3-4	CM	high	ste	eak	cut	from
the	cent	er o	f a	tri	mmed	beef
		in wr				
		olds	the	me	at's	high
shap	e.					

# **TENDERLOIN** CA. 200 G......259,-CA. 300 G.....309,-A thick cut and very tender steak with no fat or tendons. The taste is very mild and juicy.

# **BLACK ANGUS RIBEYE** CA. 250 G ...........249 - CA. 400 G...........319,-Marbled beef fillet from the top piece of fillet. The marbling gives the meat a lot CHICKEN FILLET......179 of flavor, juice and power.

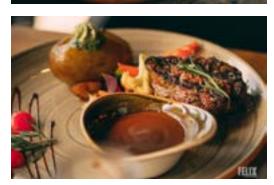
CA. 300 G......249 -Lamb crown grilled with bone to give the meat juice and taste.

BLAG	CK AN	GUS BEE	F F	ILLET	
CA.	250	G		2	49 -
CA.	350	G		3	09,-
The	fine	marbli	ng h	nelps	give
the	beef	fillet	its	juicy	/ and
stro	ong fl	avor.			

# CHATEAUBRIAND 400 G......499,-Super delicious French steak, center of trimmed tenderloin approx. 20 min rise time

GRILLED	SALMON FILLET
CA. 250	G219,-





# SAUCE

- **BEARNAISE**
- TRUFFLE SAUCE
- RED WINE SAUCE
- SPICE BUTTER

# POTATOES

- BABY POTATOES WITH ROSEMARY
- SPICY FREE
- THICK FRIES

SALAD FOR MAIN COURSE 35,-TOMATO OR CAESÁR



# PANNA COTTA 69,-With strawberry syrup.

CREME BRULÉE 69,-With ice

# GELATO 69,-Delicious Italian ice cream with whipped cream and chocolate sauce.

CHOCOLATE CAKE 69,-Chocolate cake with vanilla ice cream and chocolate sauce

CHILDREN IS 49,-





# **HOT DRINKS**

FILTER COFFEE	30/39,-
THE	30,-
ESPRESS0	19 -
ESPRESSO DOUBLE	29 -
CAPPUCCINO	35/45,-
CORTADO	25 -
Espresso with milk foam	
MACCHIATO	25 -
Espresso with milk foam	
CAFÉ LATTE	35/45,-
MOCHA LATTE	35/49,-
CHAI LATTE	39/49,-
Choose from tiger spice,	vanilla or
green tea	
HOT CHOCOLATE	35/49,-
With whipped cream	
ICE-COFFEE	59 -
With vanilla ice cream,	
chocolate syrup, espress	o and milk
SYRUP	5 +,-



# SAUTERNES LOUIS ESCHENAUER BORDEAUX,

FRANCE 50CL. 329,-Classic light dessert wine from late harvest grapes. Super soft and charming. Perfect for light and fresh desserts.

# FINE TAWNY PORT OPORTO, PORTUGAL 299,-

Classic dark and soft port wine perfect for heavy dark desserts.





# COFFEE DRINKS

IRISH COFFEE 55,-2 Cl. Whiskey with coffee and whipped cream

FRENCH COFFEE 55,-2 Cl. Grand Marnier with café latte

MEXICAN COFFEE 59,-

4cl. Kahlua / Tequila with coffee and whipped cream

> GALLIANO COFFEE 55 -2 Cl. Galliano with coffee and whipped cream



CAVA BRUT ANA FERRET PENEDES, SPAIN 209,-

Dry and fresh Cava also perfect as a festive starter.

ASTORIA MOSCATO DOLCE 259,-

Sweet and charming wine with delicious and refreshing bubbles. Delicious both alone or with the dessert.

> GROSS IMPERIAL MOËT CHANDON CHAMPAGNE, FRANCE 599,-

The world's most popular Champagne. fresh, dry and slightly fruity. A classic.



# WHITEWIN

# LUCCARELLI BIANCO

PUGLIA, ITALY GL. 59,- / FL. 209 -

A fresh and soft white wine with a full flavor of exotic fruits and flowers. A good all-round wine that can be enjoyed without food.

# **BOGLE CHARDONNAY**

CALIFORNIA, USA GL. 69,- / FL. 319,-

Unique combination of fresh crispiness and creamy fullness. The secret is the blend of oaked grapes from the warm Clarksburg and steel-stored grapes from the Sonoma Coast. Perfect for powerful and rich dishes - and an experience in itself.

# CHABLIS CHARTRON AND TREBUCHET BURGUNDY, FRANCE 429,-

Perfectly classic dry, fresh and mineral white wine from the probably best known Chardonnay area in the world.

# SAUVIGNON BLANC DOUBLE COVE MARLBOROUGH, NEW ZEALAND 299,-

A fresh and fruity white wine with clear notes of shelf flower. Super charming and perfect for fresh and light dishes.



# MOSCATO VIGNETI DEL VULTURE BASILICATA, ITALY 269,-

Delicious fruity and sweet white wine. Refreshingly light bubbly and charming. Tasty alone but can also be matched to food if you prefer sweet wines in general.

# RIESLING FRITZ WALTER PFALZ, GERMANY 249,-

Fresh and fruity mild white wine. Dry with light aromatic and fruity tones. Perfect for fish and light dishes.



# CERASUOLO CALDORA

ABRUZZO, ITALY GL. 59,- / FL. 209 -

Fresh and semi-dry rosé with notes of fresh strawberries. Delicious on its own but can also be added to salads and spicy dishes.

# DOUX FLEURS DE COTEAUX MONTPEZAT, FRANCE FL. 299 -

Sweet and charming rosé made on the nutmeg grape. Lightly aromatic with notes of summer flowers and sweet fruits.

# CINSAULT LOUIS ESCHENAUER D'OC, FRANCE 259,-

Dry, light salmon colored rosé with fine fresh notes. Very mild and juicy, perfect for light and fresh dishes.





# MONTEPULCIANO CALDORA "YUME" ABRUZZO, ITALY GL. 69,- / 339,-

Yume means dream and it very well describes this fantastically full and characterize red wine with great depth and softness. Made by double Italian champion of Wine making, Filippo Baccallaro, Yume is ranked among the world's best Montepulciano wines.

# RIPASSO SEMPREBON SUPERIORE VALPOLICELLA CLASSICO GL. 69,- / 319,-

Tasteful charming and powerful red wine from small family producer made on the "remains" of their Amarone. An excellent all-round wine that never fails.

# AMARONE CORTE GUALA VALPOLICELLA, ITALY 489,-

Power and elegance all at the same time. Silky soft tannins and tones of black berries combined with fruity dry power and an alcohol content of 15.5%. Excellent meat wine.

# BAROLO "POIANA" CASCINA RADICE PIEDMONT, ITALY 449,-

Elegant and silky red wine with juicy tones of fresh fruit. Perfect for light and fine meat dishes, especially sirloin.

# RED WINE

# PRIMITIVO LUCCARELLI PUGLIA, ITALY GL. 59,- / 209,-

Good fruity semi-dry Primitivo with lots of character and fullness. A good all-round wine that can be enjoyed without food.

# TEMPRANILLO LEGADO MUÑOZ CASTILE, SPAIN 249,-

Dry and lightly spiced red wine with fine taste and light tannins. Perfect for meat and spicy dishes.

# PINOTAGE CAPE SPRINGS WESTERN CAPE, SOUTH AFRICA 269,-

Soft and charming juicy red wine from South Africa. Light tones of dark berries and fruits. Delicious for lean meats and light dishes in general.

# SHIRAZ MCPHERSON SEA, AUSTRALIA 289,-

Juicy and fruity characterize overseas Shiraz. Light tones of ripe fruit, spice and licorice.

# CABERNET SAUVIGNON BOGLE CALIFORNIA, USA GL. 79,- / 379,-

Juice and power characterize this flavorful case from California. Lots of blackcurrant and fresh fruit combined with soft tannins.

# PINOT NOIR BOGLE CALIFORNIA, USA 389,-

Elegant and silky red wine with juicy tones of fresh fruit. Perfect for light and fine meat dishes, especially sirloin.

# GEVREY CHAMBERTIN CHARTRON AND TREBUCHET BURGUNDY, FRANCE 799,-

Superb balance between classic French elegance and tempered fruit, as you know it from Gevrey Chambertin. Dry and juicy with soft fruity tones. Perfect for finer meat dishes or as a meditation glass.





# GIN COCKTAILS 79, - COCKTAILS 79, -

### GIN TONIC

Gordon Gin, tonic water, lime slice

### GIN MULE

Gordon Gin, lime, sugar, mint, ginger bear

# GIMLET

Gordon Gin, lime

# WHISKEY

# WHISKY GINGER ALE

Tullemore Whiskey, lime, ginger ale

### WHISKY MOST

Tullemore Whiskey, lemon, sugar, apple juice



# ROM COCKTAILS 69,-

# STRAWBERRY DAQURI

Bacardi rum, frozen strawberries, lime, syrup

Bacardi Rum, lime, mint, soda, cane sugar Smirnoff Vodka, lime, soda

# PIÑA COLADA

Bacardi rum, malibu, pineapple juice, cream Smirnoff Vodka, Galliano, orange juice

### ROM COLA

Bacardi rum, lime, cola, syrup

NORDIC ALCOHOL-FREE

# **VODKA** COCKTAILS 69,-

# **VODKA BEER**

Smirnoff Vodka, lime, soda, ginger beer

# **VODKA SODA**

39

### VODKA GALIANO

### ESPRESSO MARTINI

Smirnoff Vodka, Espresso, Kahlua, Caramel Syrup

35,- / 45,-Cola, Zero, Fanta, Lemon, Sprite Zero, Danish water ICE TEA 39 **SMOOTHIE** 49 -Raspberry with banana, Strawberry with banana 59 -Raspberry, Strawberry, Oreo, vanilla JUICE Choose from: orange, apple mustard, shelf flower ICE WATER / PITCHER 10, - / 25, -**CARLSBERG** 39,- / 59,-39,- / 59,-**CLASSIC** SPECIAL BEER 39,- / 59,-

