

## STARTERS

- Manchego cheese**..... 49  
served with freshly baked bread, green olives with almonds and homemade basil pesto
- Beef tartare**..... 89  
With rye bread crunch, tarragon mayonnaise, apple and homemade basil pesto
- Tapas arrangement\*** ..... 129  
A selection of our delicious tapas
- Charcuterie\*** ..... 129  
A delicate selection of spanish ham, sausages, cheese and olives

\* Great for sharing or as a main course

## MAIN DISHES

- Beef tartare** ..... 169  
With rye bread crunch, tarragon mayonnaise, apple and homemade basil pesto Served with fries and warm rye bread
- Steak cuvette** ..... 169  
With potatoes, carrots and braised onions Served with béarnaise Served medium
- Voraz Steak 'n' Bearnaise Burger** ..... 119  
Sliced beef, chili béarnaise, organic aioli, caramelized soft onions, lettuce and cherry tomatoes
- Voraz Cheeseburger**..... 129  
200g dry aged beef patty, homemade mayo, cheddar cheese, bacon, cherry tomatoes, lettuce, pickles and onions
- Roasted pork neck**..... 129  
Served with romaine lettuce, carrots, potatoes and feta cheese
- Chevre chaud** ..... 69 / 119  
Goat's cheese on bread, salad, walnuts, apples, pickled red onions and organic dijon vinaigrette
- 3 x sliders**..... 135  
Chef's choice of 3 delicious sliders
- Tradional Danish Biksevad** ..... 129  
Beef, potatoes, onions, HP Sauce, fried organic egg, pickled beets and bearnaise sauce on the side

*Did you know that the street you are on, dates back to 1610, and that there still remains pieces of walls from the medieval period?*



## TO SHARE

Sharing prices are listed per person

- Tapas menu for 2** ..... 149 per person  
A selection of our Delicious tapas and charcuterie served with fries
- Roast of steak cuvette for 2** ..... 159 per person  
With potatoes, carrots and braised onions Served with béarnaise Served medium
- Sliders menu for 2** ..... 175 per person  
6x sliders with a large bowl of fries including 1L of tuborg beer



- Craft beer tasting menu**..... 109 per person  
Combine one of the sharing menu, with a tasting of our delicious craft beer selection
- A bottle of house wine**..... 99 per person
- A large bowl of fries** ..... 25 per person  
With sea salt and organic aioli

## SNACKS

- Chips, Gourmet** ..... 30  
*Choose between:*
- Black Truffle and Mediterranean Sea Salt
  - Jamón Ibérico
  - Extra Virgin Olive Oil and Himalaya Pink Salt
  - Caviar
  - Raspberry
- Salted almonds**..... 25
- Olives** ..... 25
- Salted almonds & olives** ..... 40
- Voraz fries**..... 40 / 65  
With sea salt and organic aioli
- Serrano ham with manchego cheese** ..... 65  
Served with freshly baked bread and homemade basil pesto
- Manchego cheese with olives**..... 49  
Served with freshly baked bread and homemade basil pesto

## DESSERT

- Chocolate Fondant**..... 75  
With berries and whipped cream
- Chocolate Chip cookie** ..... 25