



MENU

ORIGINAL RIB-HOUSE SPARERIBS

- Barbecued, baby back ribs, normal kr. 134,-
- Barbecued, baby back ribs, Large kr. 159,-
- Barbecued baby back ribs, ad libitum kr. 199,-

SMOKED VIKING SPARERIBS

- Vikingribs normal kr. 134,-
- Vikingribs large kr. 159,-
- Half and half mix ribs kr. 169,-

RIBHOUSE CHICKEN & TURKEY

- Hot Wings, 12 Pie. Crispy fried Chicken Wings,
comes with Hotsauce and Blue-cheese dressing kr. 122,-
- Turkeybrest -Steak Lean and tasty kr. 119,-

STEAKS FROM GRILL

- Salmon Steak, comes with lemon and asparegus ... kr. 139,-
- Fried Dap-filet, with Herbs kr. 139,-
- Harbour-steak, 2x 100 g Loin of pork kr. 129,-
comes with freid mushrooms
- Hamburger steak, 250 g kr. 119,-
- Ribhouse Hamburger, 250 g kr. 135,-
- Lamp loin, 200 g kr. 215,-
- Rib-House-steak Danish Striploin Steak, Prime Fillet of Beef
- Fairly Large 250 g kr. 178,-
- For the Large hunger 350 g kr. 215,-
- Rib-House's „best“ ca. 150 g Sirlion kr. 178,-
- Rib-House's „best“ ca. 250 g Sirlion kr. 238,-
- T-bone ca. 500 g kr. 285,-
- Chateaubriand, The very best of the Sirloin, comes as a
roast at 250g, min. 2 couv.
Cooking time 30 min. pr. couv kr. 258,-
- "3 at one", Pork / Lamp / Beef, ca. 250 g kr. 248,-

RIB HOUSE SPECIAL MENU

- Baby back ribs Harbour steak
- Turkeybrest steak Rib House steak, ca 150 g .. kr. 219,-
Includes Your choice of potato - sauce - salad bar and soft icebar

RIB-HOUSE SALADBAR

„Help yourself“

- Saladbar, with a Main Course kr. 49,-
- Saladbar, as a Maine Course , free Choice of
potato and a Roll with butter kr. 109,-

Extras.

- Filledbaked Potato, with ham-onion-chive kr. 20,-
- Garlic Butter. kr. 8,-
- Warm Roll with butter. kr. 14,-
- Warm Garlicroll. kr. 21,-
- Crispy fried onion rings , 5 Pie. kr. 19,-
- Crispy fried Bacon , 5 pie. kr. 27,-
- Warm Corn cob with butter kr. 28,-
- Hot Wings, Crispy fried Chicken wings, 4 pie. kr. 36,-

YOUR CHOICE FOR ALL MAIN COURSES

- Baked Potato with Sour creme Pommes frites
- Baked Potato with butter Home made potato Boats
- Bearnaise Baby Back Rib Pebber Mush Room

I Would like My Steak:

- Raer Medium Well Done

And done with: Garlic Chilli Madagaskapeb.