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A fee is added when using a credit card

# OX•M MENU CARD

17.00 – 21.00

## TAPAS, STARTERS FOR SHARING

The idea is to choose various tapas dishes, which will be served as shareable plates. In that way every person at the table can enjoy the food.

**Soy marinated beef tenderloin** + 15 kr.  
served with pasta and wasabi cream

**Smoked salmon**  
served with puffed barley and pickled mustard seeds

**Salt baked celery**  
served with apple compote, moyo, edamame beans and pomegranate seeds

**Garlic marinated scampi shrimps**  
served with herbs and semi-dried tomatoes

**Bruschetta**  
2 different kinds - tomato and mozzarella  
- local ham, local cheese and red onions

**Stirred beef tartare** + 15 kr.  
served shallots, mustard and herbs

**Skagen ham**  
served with local cheese and red onions

**Burrata**  
with pesto, pine nuts and tomatoes

**Asparagus**  
with Skagen ham and spring onion mayo

(All dishes are served with bread and butter)

**Price per dish.....119 kr.**



## OX•M MENU

**Asparagus**  
with Skagen ham and spring onion mayo

**Steak af oksestriploin (250 g.)**  
served with vegetables of the day, baby potatoes and pepper gravy

**Ice cream dessert**  
3 kinds of ice cream from local shop

**3 DISHES.....445 kr.**  
(3 dishes including 1 glass of wine for every dish, 675 kr)

(Menu will change regularly)



## MAIN MENU

All our steaks will be prepared over flame grill and are seasoned with flaky salt

Served with potato and gravy of your choice

**Tournedos from beef tenderloin (100 g.) .....254 kr.**  
extra 100 g. + 100 kr.

**Beef striploin steak (250 g.).....344 kr.**  
extra 100 g. + 100 kr.

**Jersey ribeye steak (250 g.) .....374 kr.**  
extra 100 g. + 100 kr.

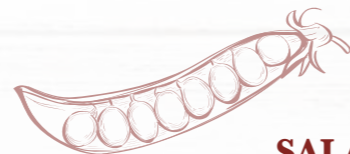
**Beef tenderloin pepper-steak (200g.).....344 kr.**  
with Madagascar pepper

**Chateaubriand from beef tenderloin, per person....344 kr.**  
grill seared and oven roasted, served whole at the table  
minimum 2 people  
take into consideration that this dish takes longer to cook;  
approx. 30 minutes

**OX M burger in homemade burger bun .....197 kr.**  
200g beef patty, homemade bun from local bakery, tomato relish, local cheese, bacon, caramelized onions, mushrooms, served with fries

**OX M chicken burger in homemade burger bun.....187 kr.**  
juicy chicken, homemade bun from a local bakery, cheese, pickled red onions, bacon, salad, chili mayo, mushrooms, served with fries

**OX M steak burger in homemade burger bun.....258 kr.**  
beef striploin steak, homemade bun from local bakery, cheese, pickled red onions, caramelized onions, bacon, salad, mushrooms, chili mayo, served with fries



## SALAD MAIN MENU

**Caesar salad .....187 kr.**  
served with chicken

**Chevre chaud ..... 187 kr**  
goat cheese gratin on fresh salad



## VEGETARIAN MENU

**Salt baked celery .....179 kr.**  
served with caramelized onions, mushrooms and pickled berries



For allergens, please ask the staff.

## SOCIAL DINING

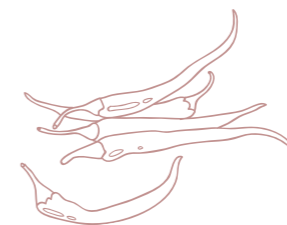
Garnish, vegetables, sauces, and side orders will be ordered separately and served in bowls/dishes on the side, so you are able to share the food between the table.

### GARNISH / VEGETABLES

**Vegetables of the day..... 49 kr.**  
**Pointed cabbage salad ..... 49 kr.**  
**Tomato salad ..... 49 kr.**  
**Caesar salad ..... 49 kr.**

### SAUCER / DIP

**Pepper gravy**  
**Béarnaise**  
**Creamy herbal dip**  
**Chili mayo**  
**Garlic butter**



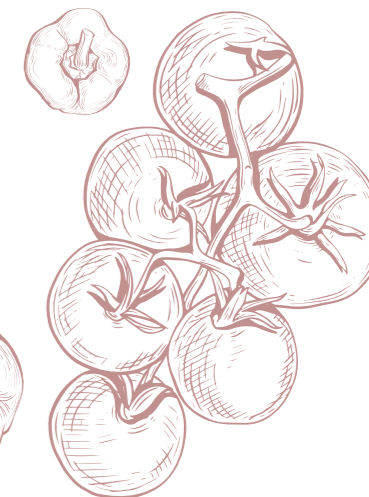
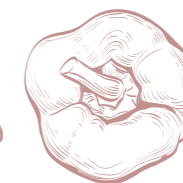
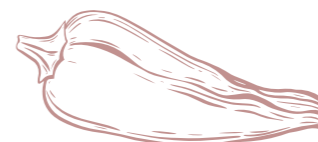
### SIDE ORDERS

**Steak fries**  
served with local cheese and herbs

**Chili fries**  
served with local cheese and herbs

**Sweet potato fries**  
served with local cheese and herbs

**Baby potatoes**  
served with herbs



**ALL STEAKS WILL BE MEDIUM SEARED, TELL US IF YOU WANT IT DIFFERENTLY!**

! All our meat is sourced from Himmerlandskød, this meat is very special to us!  
We only choose meat of the very best quality.  
! **That leaves our guests with the best experience, every time!**

