

# BRASSERIE

## Danish inspiration

Danish inspired cooking

### A good start

Oyster, cucumber and herbs pr. 45,-  
Lobstertatar, roasted bread and herbs pr. 125,-  
Variety of snacks pr. person 70,- (Included if you buy a drink)

### Starters

Lumpfish roe, crispy potato, dill and crème double 145,-  
Fried Læsø Lobster, cabbage from "Markliv" sauce with spring herbs 165,-/295,-  
Lambshank with "Parsley" and emulsified sauce 135,- /245,- ✓

### Hovedretter

Stuffed Turbot with cauliflower, morel and butter sauce 325,- ✓  
(Add-on caviar 125,-)  
Fried terrine of pork belly and heart from "Rosenbeck", pointed cabbage and gravy with raspberry vinegar 205,-  
Forest chicken from "Raunsmed" "Florentine" with sauce suprême with saulted lime 265,-  
Fried beef prime rib with small new roots and sauce with smoked marrow 285,- ✓

### Desserter

Lemon fromage with white chocolate creme and sour milk sorbet 125,-  
Danish rhubarb with tonka iscreme and meringue 125,-  
Sour cream mousse with citrus and Caviar 165,-

Marked with ✓ can be made as a vegetarian dish  
starters 125,- / main course 205,-

# BRASSERIE

## French tradition

### A good start

"Perle Blanche" Oysters, lemon and vinaigrette pr. 35,-  
Caviar Baerii and oysterscreme 15 gr. pr. stk. 295,-  
Variety of snacks pr. person 70,- (Included if you buy a drink)

### Starters

"Salmon Fumé" Smoked salmon with quail eggs, dild and lemon confit 145,-  
"Moules Marinères" – Steamed mussels with cream and herbs 135,-/185,-\*  
"Boeuf Tatar"- Classic french stirred tatar - stirred at the table 145,-/220,-\*

### Main Courses

"Bouillabaisse" - fishsoup with baked white fish, shellfish and Aioli 295,-  
"Confit de Canard" – Roasted duck thigh with pommespuré, chickensauce and salad 195,-  
"Boeuf Bearnaise" – Beef filet with greens, pommes frites, salad and Sauce Bearnaise 285,-  
"Tournedos Poivre" - Tournedos with pebersauce, onions, mushrooms and pommes fondant 295,-

### Desserts

"Selection de Fromage" – Selection of cheese with garniture 40,- pr stk.  
"Creme Bruleé" - Torched vanille creme with a selection of sorbet 120,-  
"Crepes Suzettes" - flamed pancakes in orangesauce with Vanilla ice 155,-

Starters marked with \* Can also be served as a maincourse with pommes frites

# BRASSERIE

## Selected menu

### A good start

Oysters, lemon and vinaigrette pr. 35,-  
Lobstertatar, Roasted bread and herbs pr. stk. 125,-  
Caviar "Baerii" and oistercreme 15 gr. pr. 295,-  
Variety of snacks pr. stk. 70,- (Included if you buy a drink)

### Seasonmenu

Lumpfish roe, crispy potato, dill and crème double

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Fried lobster with caramlized pumpkin and vallesauce

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Lambshank with "Parsley" and emulsified sauce

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Fried beef prime rib with small new roots and sauce with smoked marrow

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Baked blooms with rum, caramel and vanilla icecream

3 course 400,-	3 glass winemenu 250,-	3 glass beermenu 150,-
4 course 475,-	4 glass winemenu 300,-	4 glass beermenu 200,-
5 course 550,-	5 glass winemenu 350,-	5 glass beermenu 250,-

Possibility of purchasing cheese 40, - pr. PCS.

### Exclusive of the season

#### "Fried monkfishtail"

buttersteamed vegetables, pommes soufflé, fenne salad and real sauce  
(For a minimum of 2 envelopes, sliced at the table)

Pr. Person 425,-