

BRASSERIE

Danish inspiration

Danish inspired cooking

A good start

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

Starters

Fried scallops with new asparagus potatoes, palm cabbage and mussel sauce 155,-/295,- ✓

Fast fried Læsø Lobster, yellow beets from "Markliv", apperose and tomato consommé 165,-

Baked North Sea fish with organic broccoli, peas, caviar and hollandaise 160,-

Main Course

Witch flounder with lobstersouffle, fennel, crisp herbs and sauce blanquette 275,- ✓
(Add-on Baerii Caviar 125,-)

Fried turbot with pointed cabbage, kohlrabi filled with truffle and sauce with verbena 325,-

"Wood chicken" from "Alstrup" with parsley root, green beans and sauce suprême 260,-

Pig belly from "Rosenbeck" beats and onion from "Marliv" and gravy with berryvinegar 245,- ✓

Desserts

Raspberry and honey, lavendermousse and crispy pollen 125,-

Danish Strawberry – mousse, sorbet and lemoncake 125,-

White chocolate mousse with black currant gel and sorbet 125,-

Marked with ✓ Can be served as veggie course
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 150,-
"Moules Marinères" – Steamed mussels with cream and herbs 140,-/185,-*
"Boeuf Tatar"- Classic french stirred tatar - stirred at the table 145,-/220,-*

Main Courses

"Bouillabaisse" - fishsoup with baked white fish, shellfish and Aioli 325,-
"Confit de Canard" – Roasted duck thigh with pommespuré, chickensauce and salad 210,-
"Boeuf Bearnaise" – Beef filet with greens, pommes frites, salad and Sauce Bearnaise 295,-
"Tournedos Poivre" - Tournedos with pebersauce, onions, mushrooms and pommes fondant 320,-

Desserts

"Selection de Fromage" – Selection of cheese with garniture 40,- pr stk.
"Creme Bruleé" - Torched vanille creme with a selection of sorbet 125,-
"Crepes Suzettes" - flamed pancakes in orangesauce with Vanilla ice 165,-

Starters marked with * Can also be served as a main course with pommes frites

BRASSERIE

Selected menu

A good start

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

Seasonmenu

Fried scallops with new asparagus potatoes, palm cabbage and mussel sauce ✓

*

Baked North Sea fish with organic broccoli, peas, caviar and hollandaise

*

"Wood chicken" from "Alstrup" with parsley root, green beans and sauce suprême

*

Pig belly from "Rosenbeck", beats and onion from "Marliv" and gravy with berryvinegar ✓

*

Danish Strawberry – mousse, sorbet and lemoncake

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, fennel salad and emulsified sauce
(For a minimum of 2 envelopes, sliced at the table)

Pr. Person 425,-