

# BRASSERIE

## Chef's selection

Our suggestion for a magical evening

### A warm welcome

Ouster, lemon & vinaigrette. 40,-  
Tartare of langoustine, toasted bread and wild herbs. 150,-  
Caviar "Baerii" & oyster-emulsion 15 gr. 350,-  
Slection of snacks. (Aperitif included) 70,-

### Seasonal menu

"Salmon Fumé" – Cold-smoked salmon, quail eggs & lemon confit

\*

Baked cod with delicate shrimps, fennel & lobster-bisque

\*

Free-range chicken with cauliflower, winter-truffle & crispy chicken skin

\*

Pork confit from "Rosenbeck" with golden chantarelles, salted cabbage og chantarelle sauce

\*

Apple & celery sorbet, quince, caramelized oats & quince foam

3 dishes 400,-	3 wines 250,-	3 beers 150,-
4 dishes 475,-	4 wines 300,-	4 beers 200,-
5 dishes 550,-	5 wines 350,-	5 beers 250,-

An option of selected cheeses. 40,-

### Seasonal exclusive

#### "Canette trancher"

Braised duck thigh, truffle, beets, cabbage & Sauce Gastrique  
(A minimum of 2 persons, sliced and portioned at the table)

435,-

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## Danish inspiration

Modern Danish gastronomy

### A warm welcome

Oyster, cucumber & peppery herbs. 45,-  
Tartare of langoustine, toasted bread & wild herbs. 150,-  
Selection of snacks. (Aperitif included) 70,-

### Starters

Butter-fried langoustine with creamy pearl barley, mushroom confit, malt og dill 165,-/335,- ✓

Baked Cod with delicate shrimp, fennel og sauce cardinal 155,-

Free-range chicken with cauliflower, winter-truffle & crispy chicken skin 150,-

### Mains

Tempered pruning & scallops, pumpkin from "Markliv" & blanquette sauce 265,- ✓  
(Tilkøb af kaviar 150,-)

Panfried turbot with smoked mussels, celeriac, toasted hazelnuts og creamy mussel sauce 335,- ✓

Glazed duckbreast & duck confit with beets, pearl onion & pepper sauce 275,-

Pork confit from "Rosenbeck" with golden chantarelles, salted cabbage & chantarelle sauce 235,- ✓

### Desserts

Apple & celery sorbet, quince, caramelized oats og quince foam 125,-

Intense chocolate mousse, cherries, chocolate sorbet og tonka 125,-

"Høgelundgaard" cheese with warm spices, malt og caramelized honey 125,-

Dishes marked with ✓ are available as a vegetarian option  
starters 135,- / mains 215,-

# BRASSERIE

## French tradition

Classical French cookery

### A warm welcome

"Perle Blanche" oyster, lemon & vinaigrette. 40,-  
Caviar Baerii & oyster-emulsion 15 gr. 350,-  
Selection of snacks. (Aperitif inclusive) 70,-

### Starters

"Salmon Fumé" – Cold-smoked salmon, quail eggs, dill & lemon confit 165,-  
"Moules Marinères" - Mussels steamed in white wine, cream & fresh herbs 140,-/185,-\*  
"Boeuf Tartare"- Classic French tartare – made at the table 150,-/225,-\*

### Mains

"Bouillabaisse" – Creamy turbot soup with an assortment of fish & shellfish, aioli a part 325,-  
"Confit de Canard" - Crispy duck confit with pommes pure, chicken glace & salad 210,-  
"Boeuf Bearnaise" – Entrecôte of beef with vegetables du jour, pommes frites, salad og Sauce Bearnaise 315,-  
"Tournedos Poivre" - Tournedos with sauce au poivre, caramelized onions, king oyster mushroom & pommes fondant 325,-

### Desserts

"Sélection de Fromages" - Assortment of cheeses with a selection of garnishes 40,- pr stk.  
"Creme Brûlée" – Vanilla crème, crispy caramel & your choice of fresh sorbet 125,-  
"Crêpes Suzettes" – Crepes flambeed in orange sauce & vanilla ice-cream 165,-

Starters marked with \* sold as main course with accompaniment of pommes frites