

BRASSERIE

Chef's selection

Our suggestion for a magical evening

A warm welcome

Oyster, lemon & vinaigrette PPP. 45,-
Tartare of langoustine, toasted bread and wild herbs PPP. 150,-
Caviar "Baerii" & oyster-emulsion 15 gr. PPP. 350,-
Slection of snacks PPP. (Aperitif included) 70,-

Seasonal menu

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

*

Baked cod with delicate shrimps, fennel & lobster-bisque

*

Air-dried beef tenderloin with bitter salads and truffle

*

Duck breast and thigh with beetroot, onion, and sauce with mild pepper

*

Dark chocolate mousse with cherries, sorbet and tonka

3 dishes 425,-	3 wines 250,-	3 beers 150,-
4 dishes 500,-	4 wines 300,-	4 beers 200,-
5 dishes 575,-	5 wines 350,-	5 beers 250,-

An option of selected cheeses PPP. 40,-

One evening the Brasserie

Bubbles & Snacks, 5-course seasonal menu including wine menu, coffee, chocolates and water with
or without soft drink

Per Person 995,-

Ordered for the whole table

BRASSERIE

Danish inspiration

Modern Danish gastronomy

A warm welcome

Oyster, cucumber & peppery herbs PPP. 45,-
Tartare of langoustine, toasted bread & wild herbs PPP. 150,-
Selection of snacks PPP. (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,- ✓
(Purchase of caviar 150,-)

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

Glazed duckbreast & duck confit with beets, pearl onion & mild 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 PPP. 45,-
Caviar Baerii & oyster-emulsion 15 gr. PPP. 345,-
Selection of snacks PPP. (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 145,-/190,-*
"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 335,-
"Confit de Canard" - Crispy duck confit with pommes pure, chicken glaze & salad 225,-
"Boeuf Bearnaise" – Fillet of beef with vegetables, French fries, salad and Sauce Bearnaise 315,-
"Tournedos Poivre" - Tournedos with pepper sauce, onion, mushrooms and potato fondant 330,-

Desserts

"Sélection de Fromages" - Selection of cheeses with appropriate garnish 40,- per PCS.
"Creme Brûlée" – Vanilla crème, crispy caramel & your choice of fresh sorbet 135,-
"Crêpes Suzettes" – Crepes flambeed in orange sauce & vanilla ice-cream 170,-

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