

BRASSERIE

An evening

Our suggestion for an unforgettable evening

An evening in the brasserie

Four appetizers with sparkling wine
Freshly baked malt-bread med artisanal butter & creme double
3- course seasonal menu chosen by the kitchen
3 glass wine/beer menu
French-press coffee & petit fours
Water still or sparkling

per person 695,-


Can also be paired with an alcohol-free drinks menu

A complete evening in the brasserie

Four appetizers with sparkling wine
Freshly baked malt-bread med artisanal butter & creme double
5- course seasonal menu chosen by the kitchen
5 glass wine/beer menu
French-press & petit fours
Water still or sparkling

per person 995,-

Can also be paired with an alcohol-free drinks menu

Option of an extra cheese course – Selection of European og French cheeses 40,- pcs.
The menu must be selected by the whole table – vegetarian menu  offered.

BRASSERIE

Danish inspiration

Danish inspired gastronomy

A warm welcome

"Oysters "perle blanche" lemon & vinaigrette pcs. 45,-

Selection of snacks. (Included with aperitif) pcs. 90,-

Starters

Panfried langoustine, creamy pearl-barley, & airy lobster-sauce 165,-/325,- ✓

Halibut, wintergreens, mussels & hollandaise 165,-

Consommé of organic chicken with egg-yolk confit & truffle-ravioli 150,-

Mains

Baked pruned with kale, cauliflower-purée & lemon oil 275,-

(Caviar 150,-)

Fried whitefish with potatoes, chives & warm "Potage Vichyssoise" 265,- ✓

Braised pork knödel from "Rosenbeck" with beets, berries & long pepper sauce 240,-

Beef tenderloin with caramelized onion, sunchoke & truffle-sauce 275,- ✓

Desserts

Rosehip & sea buckthorn, white chocolate-mousse & sorbet 135,-

Milk chocolate with pickled sunchoke, ice-cream & warm caramel 135,-

'Gammel knas' with red onion marmalade & browned butter tuille 135,-

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

BRASSERIE

French tradition

Classical French cookery

A warm welcome

"Oysters "perle blanche" lemon & vinaigrette pcs. 45,-

Selection of snacks. (Included with aperitif) pcs. 90,-

Starters

"Salmon Fumé" – Cold-smoked salmon, dill, lemon & horseradish cream 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 325,-

"Confit de Canard" - Crispy duck confit with pommes pure, chicken glace & salad 225,-

"Boeuf Bearnaise" – Entrecôte of beef with vegetables du jour, pommes frites, salad og Sauce Bearnaise 295,-

"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,- apiece

"Creme Brûlée" – Vanilla crème, crispy caramel & your choice of fresh sorbet 125,-

"Crêpes Suzettes" – Crepes flambeed in orange sauce & vanilla ice-cream 170,-

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