

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.

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, mushroom oil, & airy lobster foam 165,-/325,- ✓

Halibut fried on bread with asparagus and sauce blanquette 165,-

Veal breast confit with mild horseradish. Spring vegetables and egg yolk 150,-

Mains

Baked cod with kohlrabi, vervain and a white wine sauce with black lime 275,-

(Caviar 150,-)

Fried turbot with lobster filled morels, white asparagus and safran" 345,- ✓

Porkbelly from "Rosenbeck" with crispy potatoes, sage and gravy with marrow 245,-

Medium rare flanksteak with truffelglazed celery, chives and a French mother sauce 275,- ✓

Desserts

White chocolate panna cotta with rhubarb ice cream, jelly and vervain 135,-

Soured whole milk fromage, butter roasted spice cake and caramel 135,-

Dark chocolate mousse with black current milk tuille and sorbet 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 glaze & 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