

# 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

Fried Læsø lobster, creamy asparagus risotto and airy lobster sauce 165,- ✓

Fried turbot with peas and spinach vegetables souce 175,-/335,-  
Acquisition of Baerii cavia 150,-

Confit veal breast with mild horseradish, new vegetables and egg yolk 150,-

## Mains

Fried white fish with smoked mussels, cauliflower, plum tomatoes and sauce blanquette 255,-  
(Caviar 150,-)

Alstrup chicken with herb crumble, confit potatoes, Jerusalem artichoke and hen's cloud 225,- ✓

Roast pork terrine "Grill diable" new onions, beetroot and sauce poivre 245,-

Pink fried flank steak with truffle-glazed celery, chives and sauce chiron 265,- ✓

## Desserts

White chocolate panna cotta with blackberry - ice cream jelly and verbena 135,-

Curd cheese with raspberries, crispy caramel and berry sauce with eau de vie 135,-

Dark chocolate mousse with blackcurrant 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 335,-

"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,-

"Chateaubriand"- Roast beef tenderloin, greens from "Markliv" Sauce Bordelaise and Bearnaise 350,-

Served for at least 2 people, sliced at the table

### Desserts

"Sélection de Fromages" - Assortment of cheeses with a selection of garnishes 40,- a piece

"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