

BRASSERIE

An evening

Our take on a unforgettable evening

An Evening in The Brasserie

Four delectable snacks with sparkling wine
Freshly baked malt bread with artisanal butter and cream double
3- course seasonal menu composed by the kitchen
3 glasses of wine/beer menu
French press coffee & chocolates
Still or sparkling water

price per person 795.-

Upgraded wine menu: Additional 200.-

Serving with a non-alcoholic beverage menu also available

A Grand Evening at The Brasserie

Four delectable snacks with sparkling wine
Freshly baked malt bread with artisanal butter and cream double
5-course seasonal menu composed by the kitchen
5 glasses of wine/beer menu
French press coffee & chocolates
Still or sparkling water

price per person 995.-

Upgraded wine menu: Additional 250.-

Serving with a non-alcoholic beverage menu also available

Optional to add Selection of Cheeses -A selection of European and French cheeses at 40,- pr. person

Menus must be chosen for the entire table - vegetarian options available

BRASSERIE

Danish inspiration

Danish inspired culinary art

A warm welcome

Oysters "perle blanche" lemon and vinaigrette pc. 45,-
A selection of snacks per piece (Including by purchasing welcome drinks) 90,-

Starters

Roasted Lobster, cauliflower puree, grilled cucumber, and lobster emulsion 170,-

Pan-fried cod with red onion and beets, beet reduction, and parsley oil with mustard-seeds 155,- ✓

Pan-seared apple-pork from Rosenbeck with apple, bacon, chives and airy potato 145,-

Main courses

Steamed white fish with Jerusalem Artichokes, puree, apple, hazelnut and sauce blanquette 265,-

Flounder roasted on croutons with airy cabbage, mussels and bean cassoulet 260,- ✓

Organic chicken from Aalstrup with sautéed black cabbage, potato, mushrooms
and frothy lemon sauce 250,- ✓

Onglet with truffle purée in savoy cabbage, preserved mushrooms
and black garlic sauce 285,-

Desserts

White chocolate mousse with apple, toasted oats and sorbet 135,-

Licorice panna cotta with brown sugar sauce, meringue and raspberry sorbet 135,-

Dark chocolate mousse, toasted almonds and blackberry sorbet with Sichuan pepper 135,-

Courses marked with ✓ can be prepared as vegetarian dishes - starters 135,- / main courses 215,-

BRASSERIE

French tradition

Classic french culinary art

A good start

Oysters "perle blanche" lemon and vinaigrette per piece. 45,-
A selection of snacks per piece (Including by purchasing welcome drinks) 90,-

Starters

"Salmon Fumé" - Smoked salmon with dill, lemon and horseradish cream 165,-

"Moules Marinères" - Steamed mussels with cream and herbs 155,-/190,-*

"Boeuf Tatare"- Classic french tartare - prepared tableside 155,-/225,-*

Main courses

"Bouillabaisse" - Fish soup with baked white fish, shellfish, caviar and aioli 335,-

"Confit de Canard" - Confit duck leg with potato purée, chicken glaze and salad 235,-

"Boeuf Bearnaise" - Steak fillet with vegetables, french fries, salad and sauce bearnaise 295,-

"Chateaubriand"- Whole roasted beef tenderloin, truffle, onion, sauce bordelaise and bearnaise
360,-

Served for a minimum of 2 people carved tableside

Desserts

"Sélection de Fromages" - A selection of cheese with a selection of garnishes 40,- pr. piece.

"Creme Brûlée" - Charred vanilla cream with selection of sorbet 135,-

"Crêpes Suzettes" - Flambéed pancakes in orange sauce and vanilla ice cream 170,-

Starters marked with * are also available as main courses with french fries