

BRASSERIE

Danish inspiration


Danish inspired gastronomy

A warm welcome

Oysters "pearl blanched", lemon & vinaigrette per pcs. 45, -

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


Starters

"Winter mushrooms" with pearl barley, green cabbage, and western sea cheese 140, - 

Fried scallops with mineral salad and buttermilk sauce with dill oil 150, -

Baked white fish with sunchoke, apple, hazelnuts, and brown butter 145, -

Mains

Pan-seared cod with beets, mussels, parsley root, and mussel sauce 285, - 

Pork tenderloin and braised jaws, caramelized plums and pepper sauce 245, -


Grilled beef with beets, celery, caramelized onions, and a sauce with warm spices 265, -

Desserts

"Vendia beer-dessert" – caramel, mousse, crumble and ice cream with "Bundgarn" 135, -

Blueberry pie with lemon curd, pumpkin seeds, and vanilla ice cream with blueberries 135, -

Chocolate fondant with brown sugar sauce, crispy caramel, and vanilla ice cream 150, -

Dishes marked with  are available as vegetarian

BRASSERIE

French tradition

Classical French cookery

A warm welcome

Oysters" pearl blanched", lemon & vinaigrette per pcs. 45, -

Selection of snacks. (Included with aperitif) per 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, caviar & aioli 335,-

"Confit de Canard" - Crispy duck confit with pommes pure, chicken glace & salad 235,-

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

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 135,-

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

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

BRASSERIE

An evening

Our take on a good evening

An evening in the Brasserie

Four variations of snacks with bubbles
Freshly made malt bread with Ingstrup butter and crème double
3-course seasonal menu put together by the kitchen
Stamp coffee with petit fours
Still water or sparkling water

Pr. Person 395.- excluding beverages
Pr. Person 595.- Including 3-glass beer menu
Pr. Person 695.- Including 3-glass wine menu
Pr. Person 895.- Including 3-glass upgraded wine menu

Can also be served with a non-alcoholic menu

A full evening in the Brasserie

Four variations of snacks with bubbles
Freshly made malt bread with Ingstrup butter and crème double
5-course seasonal menu put together by the kitchen
Stamp coffee with petit fours
Still water or sparkling water

Pr. Person 595.- excluding beverages
Pr. Person 795.- Including 5-glass beer menu
Pr. Person 895.- Including 5-glass wine menu
Pr. Person 1095.- Including 5-glass upgraded wine menu

Can also be served with a non-alcoholic menu

The menus need to be chosen by the whole table
We also serve veggie menus

"Chateaubriand"

Roast beef tenderloin, local vegetables, Sauce Bordelaise and Bearnaise
375,- pr. per.

Served for at least two people, sliced at the table