

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

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 895,-

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

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

Starters

Steamed white asparagus, salted halibut, and asparagus sauce with smoked cheese 150, - ✓

"Pan-seared scallops with 'Sauce Vert', mussels, green asparagus, peas, and mussel foam 150, -

Baked whiting with kohlrabi, celery, dill, fried capers, and warm tartar sauce 145, - 285, -

Mains

Mushroom dumplings in a fricassee of fresh vegetables, crispy salads with morel foam 175, - ✓

Pan-seared turbot with 'Champignon ala crème', white asparagus, mushroom essence 325, -

Flank steak with black garlic, smoked bone marrow, carrot, wild garlic, and aromatic gravy 245, -

Desserts

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

Chocolate with rhubarb, lemon thyme, sorbet, and consommé 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