

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 vine menu
Pr. Person 895.- Including 3-glass upgraded vine 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 vine menu
Pr. Person 1095.- Including 5-glass upgraded vine 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

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 cod with spinach, tomatoes and sauce Hollandaise 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, -

Veal filet with black garlic, smoked bone marrow, carrot, wild garlic, and aromatic gravy 255, -

Desserts

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

Chocolate with raspberry, 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