

BRASSERIE

An evening

Our suggestion for a good evening

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Four delicious snacks with bubbles
Freshly baked malt bread with farm butter and double cream
3-course seasonal menu composed by the kitchen
3 glasses of wine/beer menu
Plunger coffee & chocolates
Water with or without soda

per person 39,- Exclusive drink
per person 695,- Including Wine/beer menu
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Can also be served with non-alcoholic drinks menu

A great evening at the Brasserie

Four delicious snacks with bubbles
Freshly baked malt bread with farm butter and double cream
5-course seasonal menu composed by the kitchen
5 glass wine/beer menu
Plunger coffee & chocolates
Water with or without soda

Per person 595,- Exclusive drinks
per person 895,- Including wine/beer menu
Upgraded wine menu 250,-

Can also be served with non-alcoholic drinks menu

Possibility to purchase Selection fromage – Selection of European and French cheeses 40,- per piece.
The menus must be chosen by the entire table - vegetarian menu  offered.

BRASSERIE

A weekday evening

Our suggestion for a good weekday evening

A weekday evening at the Brasserie

Freshly baked malt bread with farm butter and double cream
3-course seasonal menu composed by the kitchen

per person 295,- Exclusive drinks
per person 595,- Including Wine/beer menu
Upgraded wine menu 200,-

Can also be served with non-alcoholic drinks menu

Possibility to purchase Selection fromage – Selection of European and French cheeses 40,- per piece.
The menus must be chosen by the entire table - vegetarian menu is  offered.

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Danish inspiration

Danish inspired cuisine

A good start

Oysters "perle blanche" lemon and vinaigrette per piece 45,-
Selection of snacks per piece (Included with purchase of welcome drink) 95,-

Starters

Salted hake with citrus oil, glass cabbage, roe, dill and sour citrus cream 140,-
Baked whitefish with fluffy potato, egg yolk, dried Vendia ham and lemon 150,-/245,-
Confit pork jowl with crispy cabbage, potato, mushrooms and sherry sauce 145,- ✓

Main courses

Baked beetroot and fried beetroot, salads, goat cheese and warm gastrique 185,- ✓
Halibut fried on croutons, celery, cabbage, mussels and mussel sauce 315,-
Pink-fried flank steak with baked red onions, shiitake mushrooms, pak choi, sauce Jus and Choron 260,-

Desserts

Chocolate fondant with crispy caramel, brown sugar sauce and vanilla ice cream 135,-
White chocolate mousse with tonka, passion and exotic sorbet 135,-
Dark chocolate tart with orange curd and aromatic syrup with tonka 135,-

Marked with ✓ can be made as a vegetarian dish - starters 135,- / main courses 225,-

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French tradition

Classic French cuisine

A good start

Oysters "perle blanche" lemon and vinaigrette per piece 45,-
Selection of snacks per piece (Included with purchase of welcome drink) 95,-

Starters

"Salmon Fumé" - Smoked salmon with cucumber, dill, horseradish and crispy malt 165,-

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

"Boeuf Tatare" - Classic French stir-fried tartare with salad 155,-/225,-*

Main courses

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

"Confit de Canard" - Roasted duck leg with mashed potatoes, chicken broth and salad 235,-

"Boeuf Bearnaise" - Beef fillet with fresh vegetables, french fries, salad and Bearnaise Sauce 325,-

Desserts

"Sélection de Fromages" - Selection of cheeses with appropriate garnish 40,- per piece.

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

"Gateau Marcel" French chocolate cake with vanilla ice cream 135,-

Starters marked with * are as a main course with fries