

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.

BRASSERIE

Danish inspiration

Danish-inspired cuisine

A good start

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

Starters

- Salted halibut with lemon oil, kohlrabi, roe and buttermilk sauce 135,-
Green asparagus, pan-fried scallops and mussel sauce 160,-
Confit pork shank and potato with kale, onion and airy "potage parmentier" 140,-/225 ✓

Main courses

- Stuffed with flounder pan-fried on bread with spinach, spring vegetables and saffron beurre blanc 265,-
Pan-fried turbot and dumplings with oxtail, morels, asparagus, jus and asparagus sauce 335,-
Alstrup chicken – breast and braised leg with carrot, butter-poached potato and sauce jus 235,- ✓

Desserts

- Rhubarb and white liquorice mousse, tarragon and sorbet 140,-
Buttermilk fromage with sorbet, pan-fried spice cake and chervil 140,-
Dark chocolate tart with orange curd and aromatic tonka syrup 140,-

Marked with ✓ can be made vegetarian – starters 135,- / main courses 225,-

BRASSERIE

French tradition

Classic French cuisine

A good start

Oysters "perle blanche", lemon and vinaigrette per pc. 45,-

Selection of snacks per pc. (Included with welcome drink) 95,-

Starters

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

"Moules Marinières" – Steamed blue mussels with cream and herbs 155,-/190,-*

"Boeuf Tartare" – Classic French hand-cut tartare with salad 155,-/225,-*

Main courses

"Bouillabaisse" – Fish soup with baked whitefish, shellfish, roe and aioli 350,-

"Boeuf Béarnaise" – Beef sirloin with spring vegetables, french fries, salad and Sauce Béarnaise
325,-

"Tournedos au poivre" – Beef tenderloin, green beans, french fries, salad, pepper sauce 375,-

Desserts

"Sélection de fromages" – Selection of cheeses with appropriate garnish 45,- per pc.

"Crème Brûlée" – Burnt vanilla cream with a selection of sorbet 140,-

Chocolate fondant with crispy caramel, brown sugar sauce and vanilla ice cream 140,-

Starters marked with * are served as a main course with french fries