

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 a welcome drink) 95,-

Starters

Salted tuna, chervil, samphire, lime and Sauce Vert 135,-
Pan-fried langoustine with sweet potato and airy hollandaise 160,-
Risotto with winter spinach and truffle, veal brisket and veal jus 140,- / 225 

Main courses

Lobster-stuffed dab with crispy cabbage, lobster glace and foam 275,-
Salt-cured roasted duck breast with Sichuan pepper, confit leg, cabbage, plums and jus 245,-
Grilled beef sirloin with beetroot, parsley root, caramelised onion and aromatic sauce 250,- 

Desserts

Red berries and mousse, meringue and consommé 140.-
Apple cake our way 140,-
Dark chocolate tart with orange curd and aromatic syrup with tonka 140,-

Marked with  can be made vegetarian - 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 a welcome drink) 95,-

Starters

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

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

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

Main courses

"Bouillabaisse" - Fish soup with baked white fish, shellfish, roe and aioli 350,-

"Boeuf Bearnaise" - Beef sirloin with new vegetables, French fries, salad and Sauce Bearnaise 335,-

"Tournedos au poivre" - Beef tenderloin, green beans, French fries, salad and pepper sauce 375,-

Desserts

"Sélection de fromages" - Selection of cheeses with fitting garnish 45,- per piece

"Creme 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