

THE BRASSERIE

VORES 3 RETTERS MENU OUR 3 COURSES MENU

Dampet helleflynder serveret kold med østers crème & kål salat med østers vinaigrette
Steamed halibut served cold with oyster emulsion & cabbage salad with oyster vinaigrette

BBQ gris med variation af løg, puffede ris & røget sauce
BBQ pork with variation of onions, puffed rice & smoked sauce

Gammeldags æblekage med kanel is & fløde
Traditional Danish apple cake with cinnamon ice cream & cream

VINMENU WINE PARRING

Gasgogne - La Galope - Sauvignon Blanc - 2016

Californien - Cocoon - Zinfandel - 2015

Loire - Domaine Chupin - Chenin Blanc - 2015

KAFFE / COFFEE FRESHWATER

DKK 750

FORETTER / STARTERS

Islandsk koldrøget laks med glasskål, saltet zucchini, blomkål crudite & wasabi mayonnaise
Smoked Salmon from Island with kohlrabi, salted courgette, cauliflower crudité & wasabi mayonnaise
DKK 130

Dampet helleflynder serveret kold med østers crème & kål salat med østers vinaigrette
Steamed halibut served cold with oyster emulsion & cabbage salad with oyster vinaigrette
DKK 130

Okse tatar med peber mayonnaise, stegt yoghurt brød & champignoner
Beef tartar with pepper mayonnaise, pan fried yoghurt bread & mushrooms
DKK 130

Skodsborgs fiskesuppe lavet på muslinger og fiskefond, med grøntsager & krydderurter
Skodsborgs fish soup made from mussels and fish stock, vegetables & herbs
DKK 130

Grillede beder med frisk ost, honning vinaigrette, oliven & valnødde crumble
Grilled beetroots with cream cheese, honey vinaigrette, olive & walnut crumble
DKK 130

HOVEDRETTER / MAIN

Stegt oksemørbrad og glaseret kalvespidsbryst med langtidsstegt gulerødder, spinatpuré, stegt spinat & pebersauce

Pan-fried tenderloin and glazed veal brisket with slow roasted carrots, spinach purée, fried spinach & pepper sauce

DKK 275

Vegetarbøf af bønner og kikærter med årstidens grønt & brøndkarse

Vegetarian patty of beans and chickpeas with seasonal vegetables & watercress

DKK 230

Bagt torsk med sprødt brød, kål fra Søren Wiuff, syltede perleløg & vadouvan beurre blanc

Baked cod with crisp bread, kale from Søren Wiuff, pickled pearl onions & vadouvan beurre blanc

DKK 230

Rib-eye med borettane løg, grøn salat af årstidens skud & bearnaise

Rib eye with borettane onions, seasonal green salad & béarnaise

DKK 315

BBQ gris med variation af løg, puffed ris & røget sauce

BBQ pork with variation of onions, puffed rice & smoked sauce

DKK 240

Stegt havtaske med hvide bønner, grillede porrer & fiskefumé med purløgsolie

Pan-fried monkfish with white beans, grilled leeks & fish fumet with chive oil

DKK 240

Måltidet

Meal of the day

DKK 230

TILBEHØR / SIDES

Knuste kartofler med porrer & persille / *Crushed potatoes with leeks & parsley*

DKK 45

Grøn salat med vinaigrette / *Green salad with vinaigrette*

DKK 45

Perlebyg med rygeost / *Pearl barley with smoked cheese*

DKK 45