

# THE BRASSERIE

## VORES 3 RETTERS MENU

Torske ceviche - agurk - glaskål - grønne æbler  
*Loire, La Petite Perrière, Sauvignon Blanc*

Andebryst - rødbeder - ramsløg kapers - andesky  
*Côte du Rhone, Chateau de Ruth, Grenache*

Profiterol - romfromage - kirsebørsorbet  
*Brachetto, San Maurizio*

KAFFE

FRESHWATER

DKK 750

## FULD SKRALD BY KROUN

Rimmet kammusling - wasabi - hjertemusling  
Brisler - panko - Karl Johan  
*Champagne, Perrier-Jouet, NV*

Ceviche af torsk - glaskål - agurk - citrusurter  
*Grüner veltliner, Weingut Weiningen, 2016*

Stegt pighvar - kål - muslingesauce  
*Mâcon Verzé, Leflaive, 2016*

Canettebryst - rødbeder - trøfler - andesky  
*Barolo, Pelassa, Nebbiolo, 2013*

Baba au Cognac - Vaniljeis  
*Sauternes, Castelnau de Suduiat, 2010*

Madeleines - Kirsebær - Lakridspipe

KAFFE

FRESHWATER

DKK 1250

# THE BRASSERIE

## OUR 3 COURSE MENU

Ceviche of cod - cucumber - kohlrabi - green apples

*Loire, La Petite Perrière, Sauvignon Blanc*

Duck breast - beetroot - ramson capers - duck jus

*Côte du Rhone, Chateau de Ruth, Grenache*

Profiterol - rum mousse - cherry sorbet

*Brachetto, San Maurizio*

COFFEE

FRESHWATER

DKK 750

## FULD SKRALD BY KROUN

Cured scallop - wasabi - cockle

Sweetbreads - breadcrumbs - cep mushrooms

*Champagne, Perrier-Jouet, NV*

Ceviche of Cod - kohlrabi - cucumber - citrusherbs

*Grüner veltliner, Weingut Weininger, 2016*

Turbot - kale from Kiselgården - Musselsauce

*Mâcon Verzé, Leflaive, 2016*

Duck breast - beetroot - truffle - duck jus

*Barolo, Pelassa, Nebbiolo, 2013*

Baba au Cognac - Vanilla ice cream

*Sauternes, Castelnau de Suduiat, 2010*

Madeleines - Cherry - Liquorice

COFFEE

FRESHWATER

DKK 1250

## FORETTER / STARTERS

Torske ceviche - agurk - glaskål - grønne æbler

*Cod ceviche - cucumber - kohlrabi - green apples*

DKK 120

Tartar - svampe - croutons - brøndkarse

*Beef tartar - mushrooms - croutons - watercress*

DKK 130

Skodsborgs fiskesuppe - muslinger & fiskefond - grøntsager - krydderurter

*Skodsborgs fish soup - mussels & fish stock - vegetables - herbs*

DKK 130

Græskar - friskost - ristede kerner - sprød kål

*Pumpkin - fresh cheese - roasted seeds - crisp kale*

DKK 120

Friterede kejser hatte - svampe bouillon - perleløg

*Deep fried king oyster mushroom - mushroom stock - pearl onions*

DKK 130

Pighvar - kål fra Kiselgården - jordskokker skum

*Turbot - kale from Kiselgården - jerusalem artichoke foam*

DKK 145

## HOVEDRETTER / MAIN

Rødspætte - løg - persille - muslinge sauce

*Plaice - onions - parsley - mussel sauce*

DKK 240

Andebryst - rødbeder - ramsløg kapers - andesky

*Duck breast - beetroot - ramson capers - duck jus*

DKK 240

Grise kæber - kartoffel creme - svampe - ramsløg

*Pork cheeks - potato cream - mushrooms - ramsons*

DKK 240

Ribeye - jordkokker - rødvins sauce - røget marv

*Ribeye - jerusalem artichoke - red wine sauce - smoked bone marrow*

DKK 300

Friteret kikærter - kål fra Kiselgården - svampe - jordkokker sauce

*Crispy chickpeas - kale - mushrooms - jerusalem artichoke sauce*

DKK 210

## TILBEHØR / SIDES

Knuste kartofler med persille & brunet smør

*Crushed potatoes with parsley & browned butter*

DKK 45

Grøn salat med vinaigrette

*Green salad with vinaigrette*

DKK 45

## DESSERTER / DESSERTS

Comté ost - hasselnødder - oliven olie

*Comté cheese - hazelnuts - olive oil*

DKK 100

Profiterol - rom fromage - kirsebær sorbet

*Profiterol - rum mousse - cherry sorbet*

DKK 110

Karamel mousse - saltede jordnødder - mælkechokolade is

*Caramel mousse - salted peanuts - milk chocolate ice cream*

DKK 100

Baba au cognac - vanilje is

*Baba au cognac - vanilla ice cream*

DKK 100

Petit four

DKK 45

## DESSERTVIN / DESSERT WINE

Late harvest, Domaine Chupin, 2015

GLAS / FLASKE

DKK 80 / DKK 400

Fonseca, Port, LBV

GLAS / FLASKE

DKK 80 / DKK 400

## KAFFE & TE / COFFEE & TEA

Americano

DKK 40

Espresso

DKK 40

Caffe Latte, Cappucino

DKK 45

Te / Tea

DKK 45

## AVEC / DIGESTIVES

Baileys

DKK 80

Cognac

DKK 80

Rom

DKK 100