

# THE BRASSERIE

## VORES 3 RETTERS MENU

Letroget torsk - creme fraiche - ørredrogn - krydderurte salat  
*Rheinhessen, Weingut Gunderloch vom Roten Schiefer, Riesling, 2017*

Stegt kyllingebryst - gratinerede lår med havgus - skorzonerrødder - løgsauce  
*Bourgogne, Joseph Faiveley, Pinot noir, 2016*

Hvid chokolade & tonka mousse - rugbrødsgrødet - solbærsorbet  
*Colheita Port, Coroa de Rei, 2000*

KAFFE

FRESHWATER

DKK 750

## FULD SKRALD BY KROUN

Rognguf - crouton  
Andechips - trøffelmayonaise  
*Champagne, André Clouet, NV*

Kammuslinger - selleri - peberrod - valle - dild  
*Bordeaux, Château Grand Village, 2014*

Stegt pighvar - vinterkål - muslingesauce  
*Mâcon Villages, Jean-Marc Bouillot, 2016*

Oksemørbrad - skorzonerrødder - bløde løg - marvsauce  
*Toscana, Villa Antinori, Chianti Classico, 2013*

Syltede grankogler - kamille - ymermousse - citrussorbet  
*Loire, Domaine Chupin, 2017*

Madeleines - Kirsebær - Lakridspibe

KAFFE

FRESHWATER

DKK 1250

# THE BRASSERIE

## OUR 3 COURSE MENU

Smoked cod - creme fraiche - trout roe - herb salad  
*Rheinhessen, Weingut Gunderloch vom Roten Schiefer, Riesling, 2017*

Fried chicken breast - confit legs with Havgus cheese - salsify - onion sauce  
*Bourgogne, Joseph Faiveley, Pinot noir, 2016*

White chocolate & tonka mousse - ryebread crumble - blackcurrant sorbet  
*Colheita Port, Coroa de Rei, 2000*

COFFEE

FRESHWATER

DKK 750

## FULD SKRALD BY KROUN

Roe - crème fraiche - crouton  
Duck chips - truffle mayonnaise  
*Champagne, André Clouet, NV*

Scallops - celeriac - horseradish - whey - dill  
*Bordeaux, Château Grand Village, 2014*

Fried turbot - kale - musselsauce  
*Mâcon Villages, Jean-Marc Bouillot, 2016*

Beef tenderloin - salsify - soft onions - marrow sauce  
*Toscana, Villa Antinori, Chianti Classico, 2013*

Candied pine cones - chamomile - ymer mousse - citrus sorbet  
*Loire, Domaine Chupin, 2017*

Madeleines - Cherry - Liquoricepipe

COFFEE

FRESHWATER

DKK 1250

## FORETTER / STARTERS

Beder - friskost - valnødder  
*Beetroots - fresh cheese - walnuts*  
DKK 120

Sprøde kejserhatte - svampe bouillon - løg  
*Crisp king oyster mushroom - onions - mushroom stock*  
DKK 120

Letrøget torsk - creme fraiche - ørredrogn - krydderurte salat  
*Smoked cod - creme fraiche - trout roe - herb salad*  
DKK 120

Tatar af okse - pebermayonaise - croutons - brøndkarse  
*Beef tartare - pepper mayonaise - croutons - watercress*  
DKK 130

Skodsborgs fiskesuppe - muslinger & fiskefond - grøntsager - krydderurter  
*Skodsborgs fish soup - mussels & fish stock - vegetables - herbs*  
DKK 130

Stegt pighvar - vinterkål - muslingesauce  
*Fried turbot - kale - mussel sauce*  
DKK 145

## HOVEDRETTER / MAIN

Sprøde kikærter - vinterkål - svampe - jordskokker sauce  
*Crispy chickpeas - kale - mushrooms - jerusalem artichoke sauce*  
DKK 210

Bagt torsk - perlebyg - vintergrønt – muslinge blanquette  
*Baked cod – pearl barley - winter vegetables - mussel blanquet sauce*  
DKK 240

Braiseret gris - kartoffelpure - løg - urteolie  
*Braised pork - potato cream - onions - herb oil*  
DKK 240

Stegt kyllingebryst - gratinerede lår med havgus - skorzonerrødder - løgsauce  
*Fried chicken breast - confit legs with Havgus cheese - salsify – onion sauce*  
DKK 240

Ribeye - løg - urtesalat - ægtesauce  
*Ribeye - onions - herb sauce - béarnaise*  
DKK 300

## 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

Hvid chokolade & tonka mousse - rugbrødsgrubbe - solbærsorbet

*White chocolate & tonka mousse - ryebread crumble - blackcurrant sorbet*

DKK 100

Syltede grankogler - kamille - ymermousse - citrussorbet

*Candied pine cones - chamomile – ymermousse - citrus sorbet*

DKK 100

Mariebolle - passioncurd - mangomousse - hasselnøddeis

*Profiteroles - passionfruit curd - mango mousse - hazelnut ice cream*

DKK 100

Petit four

DKK 45

## DESSERTVIN / DESSERT WINE

Late harvest, Domaine Chupin, 2017

GLAS

DKK 80

Colheita Port, Coroa de Rei, 2000

GLAS

DKK 100