

THE BRASSERIE

3 RETTERS MENU

Pocheret æg – nordsø rejer – vild spinat – purløgsmayonnaise – urter – kartoffelchips
2016 Vermentino, Cenaia, Toscana

Kyllingbryst – confiteret lår – estragon sauce – gulerødder – ærter
2015 Pinot Noir, Viña Tabali, Chile

Friske bær – marengs – vanilje iscreme
Spumante dolce Brachetto, Vallebelbo, Piemonte

KAFFE
FRESHWATER

DKK 750

KØKKECHEFEN ANBEFALER

Flæskesvær – purløgsmayonnaise
Andechips – yuzu – urtedip
Champagne André Clouet

Rimmet torsk – syrnede fløde – løg – urter
2017 Riesling, Gunderloch, Rheinhessen

Skodsborg fiskesuppe
2017 Rose, Ch. Miraval, Provence

Oksemørbrad – petit gulerødder – hønse sauce – trøffel
2015 Chateauneuf-du-Pape, Ch. Mont-Redon, Rhône

Hvid chokolade bar – rabarber – ymer
2017 Chenin Blanc, Dom. Chupin, Loire

Konditoriets petit four

KAFFE
FRESHWATER

DKK 1250

THE BRASSERIE

3 COURSE MENU

Poached egg – shrimps from the North Sea – chives mayonnaise – chips
2016 Vermentino, Cernaia, Toscana

Chicken breast – confit of legs – tarragon sauce – carrots – peas
2015 Pinot Noir, Viña Tabali, Chile

Berries – meringue – vanilla ice-cream
Spumante dolce Brachetto, Vallebelbo, Piemonte

COFFEE
FRESH WATER

DKK 750

THE HEADCHEF RECOMMENDS

Crackling – chive mayonnaise
Duck chips – yuzu – herb dip
Champagne André Clouet

Salted cod – sour creme – onions – herbs
2017 Riesling, Gunderloch, Rheinhessen

Skodsborg's fish soup
2017 Rose, Ch. Miraval, Provence

Beef tenderloin – petit carrots – poulard sauce – truffel
2015 Chateauneuf-du-Pape, Ch. Mont-Redon, Rhône

White chocolate bar – rhubarb – curdled
2017 Chenin Blanc, Dom. Chupin, Loire

Petit four

KAFFE
FRESHWATER

DKK 1250

FORETTER / STARTERS

Skodsborgs fiskesuppe – muslinger & fiskefond – grøntsager – krydderurter

Skodsborg's fish soup – mussels & fish stock – vegetables – herbs

DKK 130

Pocheret æg – Nordsø rejer – vild spinat – purløgsmayonnaise – urter – kartoffelchips

Poached egg – shrimps from the North Sea – Chives mayonnaise – chips

DKK 120

Tatar af kalv – dijon – rødløg – kapers – æggeblomme

Tartare – dijon – capers – yolk

DKK 130

Hvide asparges – løgpuré – krydderurtesalat

Danish asparagus – onion puré – herb salad

DKK 110

HOVEDRETTER / MAIN

Torvets fisk – grønne asparges – beurre blanc

Today's fish – green asparagus – beurre blanc

DKK 250

Kyllingebryst – confiteret lår – estragon sauce – gulerødder – ærter

Chicken breast – confit of legs – tarragon sauce – carrots – peas

DKK 245

Ribeye – pommes frites – petit salat – béarnaise

Ribeye – potatoes chips – salad – béarnaise

DKK 300

Saltbagt selleri – syltede bøgehatte – porre – dijon

Baked celery – pickled beech hats – leek – dijon

DKK 225

TILBEHØR / SIDES

Kartofler med persille & smør

Potatoes with parsley & butter

DKK 45

Grøn salat med vinaigrette

Green salad with vinaigrette

DKK 45

DESSERTER / DESSERTS

3 varianter af Danske gårdoste

3 kinds of Danish cheese

DKK 125

Citrontærte – marengs – skovmærke is crème

Lemon tarte – meringue – woodruff – ice creme

DKK 120

Hvid chokoladebar – rabarber – ymer

White chocolate bar – rhubarb – curdled

DKK 120

Friske bær – marengs – vanilje iscreme

Berries – meringue – vanilla ice-cream

DKK 110

Petit four

DKK 45