

THE BRASSERIE

3 RETTERS MENU

Pocheret æg - Nordsø rejer - vild spinat - purløgsmayonnaise - urter - kartoffelchips
2016, Vermentino, Cenaia, Toscana

Kyllingebryst - confiteret kyllingelår - estragon sauce - gulerødder - ærter
2015, Pinot Noir, Viña Tabali, Chile

Friske bær - marengs - vanilje iscrème
NV, Spumante dolce Brachetto, Vallebelbo, Piemonte

KAFFE
FRESHWATER

DKK 750

KØKKENCHEFEN ANBEFALER

SKAL BESTILLES AF ALLE VED BORDET INDEN KL. 20.30

Nordsø rejer - citrus mayonnaise - urter
Andechips - yuzu - urtedip
NV, André Clouet, Champagne

Rimmet torsk - syrnet fløde - løg - urter
2017, Risling, Gunderloch, Rheinhessen

Skodsborgs fiskesuppe
2017, Rosé, Château Miraval, Provence

Oksemørbrad - petit gulerødder - hønsesauce - trøffel
2015, Châteauneuf-du-Pape, Château Mont-Redon, Rhône

Hvid chokoladebar - rabarber - ymer
2017, Chenin Blanc, Domaine Chupin, Loire

Konditoriets hjemmelavet petit four

KAFFE
FRESHWATER

DKK 1250

THE BRASSERIE

3 COURSE MENU

Poached egg - shrimps from the North Sea - wild spinach - chives mayonnaise - herbs - potato chips
2016, Vermentino, Cenaia, Toscana

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

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

COFFEE
FRESH WATER

DKK 750

THE HEADCHEF RECOMMENDS

MUST BE ORDERED BY THE WHOLE TABLE BEFORE 8.30 PM

Shrimps from the North Sea - Citrus mayonnaise - herbs
Duck chips - yuzu - herb dip
NV, André Clouet, Champagne

Salted cod - sour creme - onions - herbs
2017, Risling, Gunderloch, Rheinhessen

Skodsborg's fish soup
2017, Rosé, Château Miraval, Provence

Beef tenderloin - petit carrots - poulard sauce - truffel
2015, Châteauneuf-du-Pape, Château Mont-Redon, Rhône

White chocolate bar - rhubarb - curdled
2017, Chenin Blanc, Domaine Chupin, Loire

The Pastry Chefs homemade petit four

COFFEE
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 - wild spinach - chives mayonnaise - herbs - potato chips

DKK 120

Tatar af kalv - Dijon - rødløg - kapers - æggeblomme

Tartare of veal - Dijon - red onions - capers - yolk

DKK 130

Danske hvide asparges - løgpuré - krydderurtesalat

Danish white asparagus - onion puré - herb salad

DKK 110

HOVEDRETTER / MAIN

Dagens fisk - grønne asparges - Beurre Blanc
Fish of the day - green asparagus - Beurre Blanc
DKK 250

Kyllingebryst - confiteret kyllingelår - estragon sauce - gulerødder - ærter
Chicken breast - confit of chicken legs - tarragon sauce - carrots - peas
DKK 245

Ribeye - pommes frites - petit salat - Béarnaise
Ribeye - potatoes chips - petit salad - Béarnaise
DKK 300

Saltbagt knoldselleri - syltede bøgehatte - porre - Dijon
Baked celeriac - 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 oste

3 kinds of Danish cheese

DKK 125

Citrontærte - marengs - skovmærke is crème

Lemon tarte - meringue - woodruff ice cream

DKK 120

Hvid chokoladebar - rabarber - ymer

White chocolate bar - rhubarb - curdled

DKK 120

Friske bær - marengs - vanilje is crème

Berries - meringue - vanilla ice cream

DKK 110

Petit four

DKK 45