



BRASSERIE

# CARL

Brasserie Carl er en hyldest til de fremsynede værdier indenfor sundhed og velvære, som blev udviklet af Kurhotel Skodsborgs grundlægger, læge Carl Ottosen, for over 100 år siden. Hans ideer, om at frisk luft, vand, lys, gymnastik og "en rationel diæt" har helbredende og forebyggende effekt, udgør fortsat Kurhotel Skodsborgs grundlæggende værdier.

Derfor har vi, i respekt for Ottosens eviggyldige tanker, navngivet brasseriet: "CARL".

12:00 PM – 03:00 PM

## LUNCH

### FRENCH ONION PIE

*French onion pie – black olives – anchovy – sour cream*

### SWEET POTATO SALAD

*Glutenfree – Vegetarian – Lactose free*

175

*Baked sweet potato hummus - fried sweet potato – roasted seeds – olive oil*

### FALAFEL & COCONUT LABNEH

*Glutenfree – Vegetarian – Lactose free*

175

*Falafel – coconut labneh – roasted broccolini – Za’atar dressing*

### PALEO ‘OPEN SANDWICHES’

*// OPTIONAL HOMEMADE RYE BREAD*

SMOKED SALMON – CREAM CHEESE – CHIVES – CUCUMBER – TROUT EGGS

125

SHRIMPS – SOFT BOILED EGG – HERB MAYO – RICE CHIPS – HERBS

135

‘CHRISTIAN Ø PIGENS’ HERRING – CREME FRAICHE – CAPERS – RED ONIONS - DILL

125

AVOCADO – FRESH CHEESE – PICKLED RED ONIONS – SMOKED ALMONDS – HERBS

*Vegetarian*

125

PLAICE FILLET – SHRIMPS – REMOULADE – HERBS

135

BAKED BEETROOT – GOAT CHEESE – CARAMELISED WALNUTS – FRISEÈ SALAD

*Vegetarian*

115

BEEF TARTARE – TRUFFLE MAYO – PARMESAN – HERBS

125

CHICKEN SALAD – MUSHROOMS – BACON – PICKLED BEECH HATS – HERBS

125

*TWO PIECES PER PERSON*

230

### DESSERT

#### FRENCH TOAST

150

*Pan fried brioche – salted caramel – vanilla yoghurt – forest berry compote*

#### CAKE OF THE DAY FROM OWN PATISSERIE

65

*Please ask the waiter for today’s selection*

5:30 PM – 9:30 PM

## A LA CARTE

### STARTERS

COD POACHED IN BROWN BUTTER, BLUE MUSSELS AND DILL SAUCE 155

GRILLED MOREL AND BRAISED OSSO BUCCO VOL-AU-VENT WITH SHERRY VINAIGRETTE 175

CRISPY GRAINS AND SEEDS, CREAMY JERUSALEM ARTICHOKE WITH WALNUT OIL AND WARM WAFFLES 145  
*Vegetarian – Lactose free*

### MAIN COURSES

GRILLED HALIBUT AND CABBAGES WITH SAUCE MADE OF ROASTED FISH BONES AND CHAMPAGNE 345

CHICKEN BREAST COOKED ON THE BONE WITH BROWN ONIONS, "POMMES ALIGOT" AND GRILLED CHICKEN GRAVY 295

'HASSELBACK' MUSHROOM WITH RED LENTILS AND FOAMY POTATOS 225  
*Vegetarian – Lactose free – Gluten free*

### DESSERTS

BAKED CHOCOLATE COULANT AND APPLE-BRANDY ICE CREAM 135

INGRID MARIE APPLES WITH SALTED CARAMEL AND VANILLA YOGHURT 125

BLACK CURRANT 'OMELETTE NORVEGIENNE' 135  
*Vegetarian – Lactose free*

## CARLS SIGNATURE PLANTBASED

---

CRISPY GRAINS AND SEEDS, CREAMY JERUSALEM ARTICHOKE WITH WALNUT OIL AND WARM WAFFLES

*Vegetarian – Lactose free*

'HASSELBACK' MUSHROOM WITH CREAMY RED LENTILS AND FOAMY POTATOES

*Vegetarian – Lactose free – Gluten free*

BLACK CURRANT 'OMELETTE NORVEGIENNE'

*Vegetarian – Lactose free*

3 COURSES

445

## CARLS WINTERMENU

---

GRILLED MOREL AND BRAISED OSSO BUCCO VOL-AU-VENT AND SHERRY VINAIGRETTE

CHICKEN BREAST COOKED ON THE BONE WITH BROWN ONIONS, "POMMES ALIGOT" AND GRILLED CHICKEN GRAVY

BAKED CHOCOLATE COULANT AND APPLE-BRANDY ICE CREAM

3 COURSES

575

### FOOD ALLERGIES & INTOLERANCES

Please ask our staff about information concerning ingredients and/or your requirements