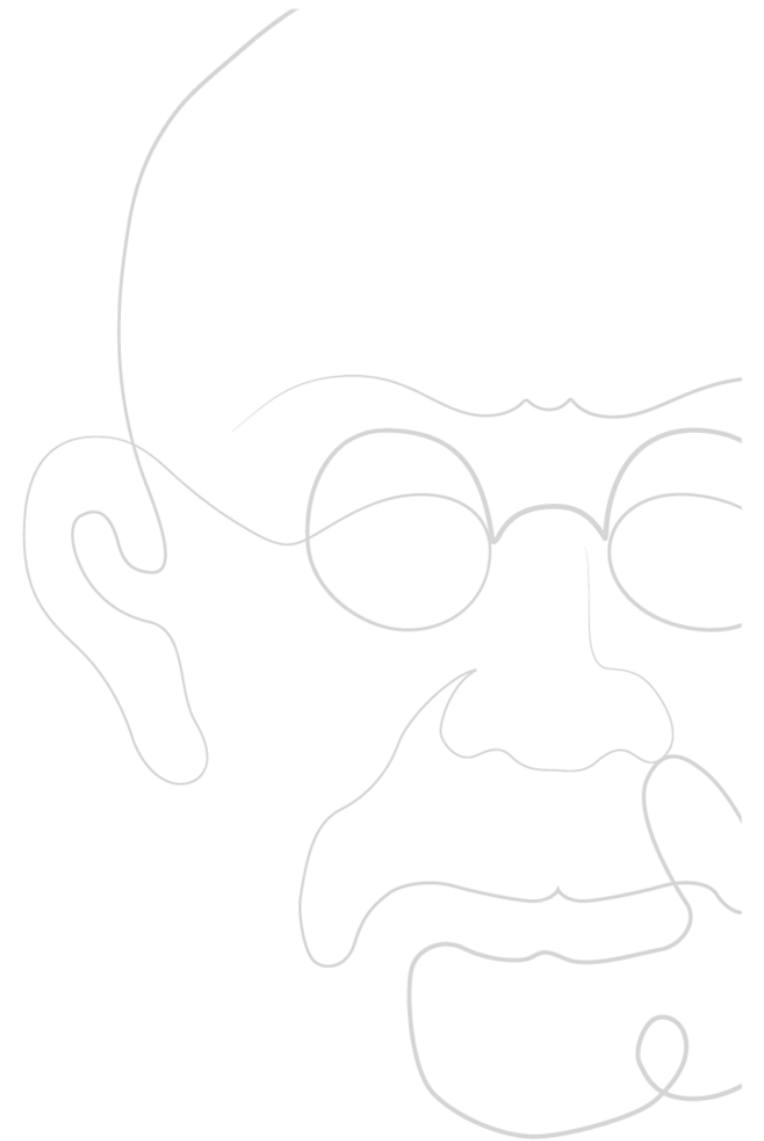




BRASSERIE

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".

Brasserie Carl er certificeret med Det Økologiske Spisemærke i bronze, og al fisk samt skaldyr er certificeret med det blå og bæredygtige MSC-mærke.

SNACKS

Gillardeau oysters with vinaigrette, shallots & lemon 3 / 6 / 12	90 / 160 / 300
Fried scallop with jalapeno cream, salted lemon & lime	65
Marinated tuna with avocado cream & sesame, served on crispy rice 2 pcs	120
15g Gastro unika gold selection caviar, blinis, onion & crème fraiche	385
Poached lobster dog with cocktail sauce & brioche bread	185

STARTER

Stirred beef tartare with fermented pepper, cognac & herb salad	155
Poached pollock with fig leaf oil, ice salad & coconut-gooseberry tigre leche	145
Brown crab with lime, roasted cashew nuts & heart salad tossed in green curry	195
Skodsborg's late summer salad with the season's best greens	145
Hiramasa carpaccio with salted lemon, Gillardeau oyster emulsion & olive oil	205

MAIN

Fried tempeh with corn, garlic, chanterelles & frothy sherry sauce	275
Beef tenderloin with spinach, chanterelles, smoked bone marrow & red wine sauce	495
Glazed veal brisket with pointed cabbage, pickled blueberries & Karl Johan sauce	315
Sole with scallop en croûte, courgette & white asparagus sauce with roe	385
Add 10g Gastro unika gold selection caviar	195

CHEESE

Selection of European cheeses with compote & butter-fried rye bread 3 / 6	145 / 260
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DESSERT

Cheesecake with citrus syrup, pickled walnuts & blackberry sorbet with ginger	155
Almond cake with yuzu foam, white chocolate crèmeux & raspberry sorbet	155
Chocolate mousse with caramelized coconut, apricot & coconut ice cream	155
3 pcs petit fours from our pastry chef	85

Water ad libitum 35 per person
Please inform your waiter of any allergy restrictions

CARL OTTOSEN 3 COURSES

Poached pollock with fig leaf oil, ice salad & coconut-gooseberry tigre leche 2023 Grüner Veltliner "Nussberg", Wien, Austria, Weingut Wieninger
Glazed veal brisket with oyster mushrooms, pointed cabbage & Karl Johan mushroom sauce 2022 Barbaresco, Piemonte, Italy, La Ca'Növa
Cheesecake with citrus syrup, pickled walnuts & blackberry sorbet with ginger 2017 Sauternes "Castelnau de Suduiraut", Bordeaux, France, Château Suduiraut
Menu 525 / Wine pairing 395

CARL OTTOSEN 5 COURSES

Poached pollock with fig leaf oil, ice salad & coconut-gooseberry tigre leche 2023 Grüner Veltliner "Nussberg", Wien, Austria, Weingut Wieninger
Hiramasa carpaccio with salted lemon & Gillardeau oyster emulsion 2023 Riesling "Terra Montosa", Rheingau, Germany, Georg Breuer
Sole with scallop en croûte, courgette, blackcurrant leaf oil & white asparagus sauce with roe 2023 Bourgogne Blanc, Bourgogne, France, Domaine Fabien Coche
Glazed veal brisket with oyster mushrooms, pointed cabbage & Karl Johan mushroom sauce 2022 Barbaresco, Piemonte, Italy, La Ca'Növa
Cheesecake with citrus syrup, pickled walnuts & blackberry sorbet with ginger 2017 Sauternes "Castelnau de Suduiraut", Bordeaux, France, Château Suduiraut
Menu 845 / Wine pairing 695

