60-90% økologi

Gs KØKKEN

G'S MENU
3 COURSES 545 - 2 COURSES 415

HOT-SMOKED SALMON
Beetroot - apple - cream

DUCK BREAST *
Jerusalem artichokes - kale
cranberries - orange jus

CHEESECAKE
Cinnamon - cherry - sorbet

Includes bread and whipped butter

WINE MENU
2 glasses 200 - 3 glasses 275
Extra glass - 75

SUNSET MENU - 915
Welcome drink - menu - wine
coffee - sweets

** Would you like beef tenderloin instead of duck +100*

VEGETARIAN - 195

BORNHOLM PASTA
Mushrooms - kale - cream sauce

STARTERS - 165

HOT-SMOKED SALMON
Beetroot - apple - cream

STIRRED BEEF TARTARE
Egg cream - celery - chips

LOBSTER BISQUE
Pumpkin - tomato - lobster crisps

SNACKS - 35

BREAD & WHIPPED BUTTER
SALTED ALMONDS
OLIVES

G'S BURGER - 225

BEEF BURGER
Bacon - cheese - lettuce
french fries - chili mayo

MAIN COURSES

BEEF TENDERLOIN 200 G - 345
BEEF FILLET 200 G - 295
DUCK BREAST - 285
COD WITH MUSSEL SAUCE - 245

SIDES - 45

FRENCH FRIES

POMMES ANNA

JERUSALEM ARTICHOKES
Purée - chips

SAUTÉED MUSHROOMS

KALE SALAD
Cranberries - vinaigrette - crunch

YELLOW BEETROOT
Green mayo - green oil - crispy seeds

SAUCE - 45

RED WINE GLAZE
PEPPER SAUCE
SAUCE BÉARNAISE

DIPS - 25

CHILI MAYO
AIOLI

DESSERTS - 125

CHEESECAKE
Cinnamon - cherry - sorbet

ALMOND MOUSSE
Apple - crunch - sorbet

November 2026

COMPOSE YOUR OWN MEAL - CHOOSE A MAIN COURSE, SIDES AND SAUCE