



G's KØKKEN

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

G'S MENU - 625

SMOKED SALMON TARTARE

Dill mayonnaise
pickled red onions - fresh herbs

BEEF TENDERLOIN

Pommes Anna - carrot
truffle sauce

CRÈME BRÛLÉE

Apple compote - sorbet
white chocolate

WINE MENU

3 glasses - 275

Extra glass - 75

SUNSET MENU - 995

Welcome drink - menu - wine
coffee - sweets

SNACKS - 35

BREAD AND WHIPPED BUTTER

CRISPY TAPIOKA

SALTED ALMONDS

OLIVES

G'S BURGER - 225

BEEF BURGER

Bacon - cheese - lettuce
french fries - chili mayonnaise

MAIN COURSES

BEEF TENDERLOIN 200 G - 325

RIBEYE STEAK 250 G - 355

GRÅSTEN ROOSTER CHICKEN - 225

COD WITH BEURRE BLANC & GREEN OIL - 245

VEGETARIAN - 195

PASTA FROM BORNHOLM

Tomato sauce - roasted root vegetables
basil - parmesan

SIDES - 50

FRENCH FRIES

POMMES ANNA

ROASTED CARROTS

Purée - pickles

SAUTÉED BEANS

Pepper bacon - mustard vinaigrette
onion - herbs

SAUTÉED MUSHROOMS

Apple gastrique

CABBAGE SALAD

Pickled red onions - pumpkin seeds
tangy dressing

BROCCOLINI

Miso dressing - sunflower seeds

SAUCE - 45

RED WINE SAUCE

BÉARNAISE SAUCE

TRUFFLE SAUCE

DIPS - 25

CHILI MAYONNAISE

AIOLI

CRESS MAYONNAISE

STARTERS - 165

LOBSTER BISQUE

Pickled and raw Jerusalem artichokes
Jerusalem artichoke chips
langoustine - cress oil

CARPACCIO

Grated Vesterhavs cheese - Caesar
dressing - pine nuts - baby gem lettuce

SMOKED SALMON TARTARE

Dill mayonnaise
pickled red onions - fresh herbs

DESSERTS - 125

CRÈME BRÛLÉE

Apple compote - sorbet
white chocolate

DARK CHOCOLATE MOUSSE

Ganache - sea buckthorn - crunch