



G's KØKKEN

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

G'S CHRISTMAS MENU - 655

CURED SCALLOP

Gooseberries - dill mayonnaise
wood sorrel

POTATO CROQUETTE

Bacon - tarragon mayonnaise
garden cress

ROASTED DUCK BREAST & CONFIT LEG

Jerusalem artichokes - cranberries
orange jus

TART

Almond crumble - pear
vanilla ice cream - green tea

Wine menu, 4 glasses - 300
Extra glass - 50

SNACKS - 35

BREAD AND BUTTER

SALTED ALMONDS

OLIVES

G'S BURGER - 225

BEEF BURGER

Bacon - cheese - lettuce
french fries - chilimayo

MAIN COURSES

BEEF SIRLOIN WITH CAP 250 GR - 355

VEAL TENDERLOIN 200 GR - 335

CHICKEN BREAST - 255

BAKED HALIBUT WITH SHELLFISH SAUCE - 285

VEGETARIAN - 195

POTATO-GNOCCHI

Mushrooms - zucchini - basil
tomato sauce

STARTERS - 165

LOBSTER BISQUE

Langoustine tails
pickled tomato - leek - dill oil

SMOKED SALMON

Horseradish mayonnaise
cauliflower - almonds - cress oil

CARPACCIO

Grated North Sea cheese
Caesar dressing - pine nuts
romaine lettuce

SIDES - 50

FRENCH FRIES

POMMES ANNA

Herbs

BAKED PUMPKIN

Purée - seeds - lovage oil

MUSHROOMS

Thyme - herbs

SPINACH CREAM

CAESAR SALAD

BROCCOLI-ASPARAGUS

Sesame Dressing

GREEN SALAD

SAUCE - 45

SAUCE BÉARNAISE

RED WINE SAUCE

DIP - 25

GARLIC BUTTER

CHILI MAYO

AIOLI

DESSERT - 125

TART

Almond crumble - pear
vanilla ice cream - green tea

GATEAU MARCEL

Cherries - cherry sorbet
white chocolate - pansies

Griffen Spahotel

SPA
HOTEL
RESTAURANT