



Gs KØKKEN

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

G'S MENU - 595

SCALLOP

Cress mayonnaise - cauliflower
browned butter - almonds

VEAL TENDERLOIN

Carrot - pepper sauce
Pommes Anna

GATEAU MARCEL

Apple - caramel - white chocolate

Wine pairing, 3 glasses - 250
Extra glass - 50

Sunset Menu - 945

Welcome drink - menu - wine
coffee - sweets

SNACKS - 35

BREAD AND WHIPPED BUTTER

SALTED ALMONDS

OLIVES

G'S BURGER - 225

BEEF BURGER

Bacon - cheese - lettuce
French fries - chili mayo

MAIN COURSES

BEEF FILLET WITH FAT CAP, 250 G - 355

VEAL TENDERLOIN, 200 G - 335

CHICKEN BREAST - 255

COD WITH BEURRE BLANC & GREEN OIL - 295

VEGETARIAN - 195

POTATO GNOCCHI

Mushrooms - creamy sauce

SIDES - 50

FRENCH FRIES

POMMES ANNA

Fresh herbs

ROASTED CARROTS

Purée - pickles

CREAMED SPINACH

TENDERSTEM BROCCOLI

Sesame dressing

BALSAMIC-ROASTED BEETS

CAESAR SALAD

MIXED SALAD

Vinaigrette - seeds
pickled red onions

SAUCE - 45

BÉARNAISE SAUCE

PEPPER SAUCE

DIPS - 25

GARLIC BUTTER

CHILI MAYO

AIOLI

STARTERS - 165

LOBSTER BISQUE

Norway lobster tails
Marinated Tomato - leek - dill oil

SCALLOP

Cress mayonnaise - cauliflower
browned butter - almonds

CARPACCIO

Grated Vesterhavs cheese
Caesar dressing
pine nuts - romaine lettuce

DESSERTS - 125

LEMON TART

Meringue - tangy yogurt

GATEAU MARCEL

Apple - caramel - white chocolate

Griffen Spahotel

SPA
HOTEL
RESTAURANT

January 2026