



# 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 - 335

RIBEYE STEAK 250 G - 355

GRÅSTEN ROOSTER CHICKEN - 255

COD WITH BEURRE BLANC & GREEN OIL - 295

## 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

### GRESS 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