



# G's KØKKEN

## G'S MENU

3 COURSES 545 - 2 COURSES 415

### HAND-PEELED SHRIMP

Dill mayo - asparagus - herb salad

### GRÅSTEN

### FREE-RANGE COCKEREL \*

Young summer vegetables  
small new potatoes - red wine sauce

### STRAWBERRIES ROMANOFF

Crème anglaise

*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 tenderloin instead of chicken +100

## SNACKS - 35

BREAD & WHIPPED BUTTER

SALTED ALMONDS

OLIVES

## G'S BURGER - 225

BEEF BURGER

Bacon - cheese - lettuce  
french fries - chili mayo

## MAIN COURSES

VEAL TENDERLOIN 200 G - 335

BEEF FILLET 200 G - 295

GRÅSTEN FREE-RANGE COCKEREL - 255

BAKED SALMON WITH BEURRE BLANC - 295

## VEGETARIAN - 195

### BORNHOLM SAFFRON PASTA

Courgette - tomato - fennel

## SIDES - 45

FRENCH FRIES

SMALL NEW POTATOES

YOUNG SUMMER

VEGETABLES

SAUTÉED MUSHROOMS

CHERRY TOMATOES

Semi-dried tomatoes - basil oil  
grated cheese

BROCCOLINI

Goma dressing

## SAUCE - 45

RED WINE SAUCE

BÉARNAISE SAUCE

PEPPER SAUCE

## DIPS - 25

CHILI MAYO

AIOLI

GARLIC BUTTER

## STARTERS - 165

### LOBSTER BISQUE

Fennel - dill oil - crunch

### BEEF TARTARE

Havgus cheese - pickles  
crunch and herbs from Kumlehøj

### HAND-PEELED SHRIMPS

Dill mayo - asparagus - herb salad

## DESSERTS - 125

### STRAWBERRIES ROMANOFF

Crème anglaise

### CHOCOLATE PANNA COTTA

Berries and sorbet

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