



Gs KØKKEN

G'S MENU - 595

SMOKED SALMON

Pickled gooseberry
separated beetroot sauce - herb salad
beetroot chips

VEAL TENDERLOIN

Tender vegetables - mushrooms
red wine sauce - potatoes

STRAWBERRIES

White chocolate skyr cream - sorbet
burnt chocolate - wood sorrel

Wine menu, 3 glasses - 250

Extra glass - 50

SUNSET MENU - 945

Aperitif - Menu - Wine - Coffee - Sweets

STARTERS

LOBSTER BISQUE - 165

Langoustine tails - glass cabbage
dill oil - tomato powder

SMOKED SALMON - 155

Pickled gooseberry
separated beetroot sauce
herb salad - beetroot chips

CARPACCIO - 165

Grated Vesterhavs cheese
Caesar dressing - pine nuts - heart lettuce

G'S BURGER

BURGER - 225

Bacon - cheese - salad
french fries - chilimayo

VEGETARIAN

POTATO-GNOCCHI - 195

Mushrooms - zucchini - basil
tomato sauce

MAIN COURSES

BEEF RIBEYE 250 GR - 375

VEAL TENDERLOIN 200 GR - 325

CHICKEN BREAST FROM ROKKEDAHLE - 245

BAKED SALMON WITH SPINACH CREAM - 245

SIDES VARM

FRENCH FRIES - 50

POTATOES - 50

Herbs

TENDER VEGETABLES - 50

Browned onion purée - fried onion

MUSHROOMS - 50

Thyme - herbs

SPINACH CREAM - 50

SIDES COLD

CAESAR SALAD - 50

BROCCOLI-ASPARAGUS - 50

Sesame Dressing

GREEN SALAD - 50

Vinaigrette - pickled seeds

SAUCES & DIP

BEARNAISE SAUCE - 45

PEPPER SAUCE - 45

GARLIC BUTTER - 25

CHILI MAYO - 25

AIOLI - 25

DESSERT

STRAWBERRIES - 125

White chocolate skyr cream - sorbet
burnt chocolate - wood sorrel

LIGHT BROWNIE - 125

Orange - blood orange sorbet
meringue

COMPOSE YOUR OWN MEAL

CHOOSE A MAIN COURSE, SIDES AND SAUCE