



G's KØKKEN

COMPOSE YOUR OWN MEAL

CHOOSE A MAIN COURSE, SIDES AND SAUCE

G'S MENU - 545

BEETROOT SALMON

Goat Cheese - Peas - Cauliflower
Grandma's Dressing

VEAL TENDERLOIN

Mushrooms - Summer Vegetables
Small Potatoes - Red Wine Glaze

BLUEBERRIES

White Chocolate Skyr Cream - Sorbet
Burnt Chocolate - Wood Sorrel

Wine menu, 3 glasses - 250
Extra glass - 50

SUNSET MENU - 895
Aperitif - Menu - Wine
Coffee - sweets

STARTERS

LOBSTER BISQUE - 155

Langoustine Tails - Fennel - Chive Oil

BEETROOT SALMON - 155

Goat Cheese - Peas - Cauliflower
Grandma's Dressing

SMOKED SCALLOP - 155

Cucumber - Radish - Buttermilk
Dill Oil - Nasturtium

CARPACCIO - 155

Arugula - Parmesan - Truffle Oil
Pine Nuts

G'S BURGER

BURGER - 195

bacon - cheese - salad
french fries - chilimayo

MAIN COURSES

BEEF RIBEYE 250 GR - 355

VEAL TENDERLOIN 200 GR - 325

LAMB RUMP - 255

TARRAGON-STUFFED CHICKEN BREAST - 245

GRILLED SALMON

WITH MUSSEL FRICASSEE - 265

VEGETARIAN STEAK - 165

SIDES VARM

FRENCH FRIES - 45

SMALL POTATOES - 45

SUMMER VEGETABLES - 45

Spring Onions - Carrots - Zucchini

MUSHROOMS - 45

Corn - Rosemary - Olive Oil

GRATINATED SPINACH - 45

Vesterhavs Cheese - Cream

SIDES COLD

CAESAR SALAD - 45

GREEN SALAD - 45

Pickled - Crunch

BROCCOLI ASPARAGUS - 45

Sesame Dressing

TOMATO SALAD - 45

Mozzarella - Pesto

SAUCES & DIP

BEARNAISE SAUCE - 45

PEPPER SAUCE - 45

RED WINE GLAZE - 45

MUSHROOM CREAM - 45

GARLIC BUTTER - 25

CHILI MAYO - 25

DESSERT

BLUEBERRIES - 125

White Chocolate Skyr Cream - Sorbet
Burnt Chocolate - Wood Sor

LEMON TART - 125

Lemon Curd - Lavender - Meringue
Lemon Sorbet

PANNA COTTA - 125

Orange - Chocolate Sorbet
Tuiles