



G's KØKKEN

G'S MENU

3 COURSES 545 - 2 COURSES 415

HAND-PEELED SHRIMP

Dill mayo - broccolini - herb salad

GRÅSTEN

FREE-RANGE COCKEREL *

Young summer vegetables
small new potatoes - red wine sauce

BERRIES 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

VEGETARIAN - 195

BORNHOLM SAFFRON PASTA

Courgette - tomato - fennel

STARTERS - 165

LOBSTER BISQUE

Fennel - dill oil - crunch

BEEF TARTARE

Havgus cheese - pickles
crunch and herbs from Kumlehøj

HAND-PEELED SHRIMPS

Dill mayo - broccolini - herb salad

SNACKS - 35

BREAD & WHIPPED BUTTER

SALTED ALMONDS

OLIVES

G'S BURGER - 225

BEEF BURGER

Bacon - cheese - lettuce
french fries - chili mayo

MAIN COURSES

BEEF TENDERLOIN 200 G - 335

BEEF FILLET 200 G - 295

GRÅSTEN FREE-RANGE COCKEREL - 255

BAKED SALMON WITH BEURRE BLANC - 295

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

MUSHROOM SAUCE

DIPS - 25

CHILI MAYO

AIOLI

GARLIC BUTTER

DESSERTS - 125

BERRIES ROMANOFF

Crème anglaise

CHOCOLATE PANNA COTTA

Berries and sorbet

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