



G's KØKKEN

COMPOSE YOUR OWN MEAL

CHOOSE A MAIN COURSE, SIDES AND SAUCE

G'S CHRISTMAS MENU - 595

SMOKED SALMON

Sour cream - dill - herb salad
pickles - trout roe

PORK CROQUETTE

Horseradish mayo
herbs from Kumlehøj

ROASTED DUCK BREAST

Duck confit - Jerusalem artichoke
puree - chips - kale - orange jus

BAKED FIG

Port wine - vanilla ice cream
crumble - wood sorrel

Wine menu, 4 glasses - 300
Extra glass - 50

MAIN COURSES

BEEF RIBEYE 250 GR - 355

VEAL TENDERLOIN 200 GR - 325

DUCK BREAST - 285

TARRAGON-STUFFED CHICKEN BREAST - 255

BAKED HALIBUT WITH SHELLFISH SAUCE - 275

VEGETARIAN STEAK - 165

STARTERS

LOBSTER BISQUE - 155

Norwegian lobster - pumpkin
herbs - parsley oil

SMOKED SALMON - 145

Gooseberries - celery
smoked cheese - herb salad

LOBSTER DOG - 155

Norwegian lobster - brioche - avocado
lobster mayo - prawn chips
herbs from Kumlehøj

CARPACCIO - 155

Semi-dried tomato - arugula
parmesan - truffle oil

G'S BURGER

BURGER - 195

bacon - cheese - salad
french fries - chilimayo

SIDES VARM

FRENCH FRIES - 45

POMMES FONDANT - 45

MUSHROOMS - 45

Thyme - herbs

SALT-BAKED CELERY - 45

Puree - browned butter - cranberries

GRATINATED SPINACH - 45

Cheese - cream

SIDES COLD

CAESAR SALAD - 45

SEMI-DRIED BEETS - 45

Smoked cheese - seeds

BROCCOLI ASPARAGUS - 45

Sesame Dressing

KALE SALAD - 45

Sweet potato - feta

SAUCES & DIP

BEARNAISE SAUCE - 45

PEPPER SAUCE - 45

PORT WINE SAUCE - 45

GARLIC BUTTER - 25

CHILI MAYO - 25

TRUFFLE MAYO - 25

DESSERT

BAKED FIG - 125

Port wine - vanilla ice cream
crumble - wood sorrel

LEMON TART - 125

Lemon curd - lemon mousse
meringue - orange sorbet

PLUMS IN MADEIRA - 125

Marzipan - chocolate cream
crème Anglaise - cocoa tuile