



# G's KØKKEN

## COMPOSE YOUR OWN MEAL

CHOOSE A MAIN COURSE, SIDES AND SAUCE

### G'S MENU - 545

#### BEETROOT-SALMON

cauliflower - beetroot - wood sorrel

#### TENDERLOIN OF VEAL

sautéed beans - mushrooms

Port sauce - potatoes from Bornholm

#### BORNHOLM BLUEBERRIES

mazarin cake

white chocolate mousse - caramel

Wine menu, 3 glasses - 250

Extra glass - 50

SUNSET MENU - 895

menu - wine - coffee - sweets

### MAIN COURSES

RIBEYE 300 GR - 345

TENDERLOIN OF VEAL 200 GR - 315

LAMB CULOTTE - 255

CHICKEN BREAST - 225

BAKED SALMON WITH WATERCRESS SAUCE - 265

VEGETARIAN STEAK - 165

### STARTERS

LOBSTER BISQUE - 155

Norway lobster - potato - celery  
wild garlic oil

BEETROOT-SALMON - 145

cauliflower - beetroot - wood sorrel

FRIED SCALLOPS - 155

puré - carrot - pine nuts  
brown butter - sage

BEEF TARTARE - 155

from Mønstergård  
tarragon mayo - tomato dust  
crunch - cress

### G'S BURGER

BURGER - 195

bacon - cheese - salad  
french fries - chili mayo

### SIDES VARM

FRENCH FRIES - 45

POTATOES FROM

BORNHOLM - 45

butter - herbs

KING OYSTER

MUSHROOMS - 45

truffle mayonnaise - buckwheat

GRILLED CORN - 45

squash - puré - sage - brown butter

SAUTÉED BEANS - 45

pepper bacon - mustard vinaigrette  
onion - herbs

### SIDES COLD

CAESAR SALAD - 40

GREEN SALAD - 40

pickled - crunch

BROCCOLINI - 40

sesame dressing

### SAUCES

SAUCE BEARNAISE - 45

PEPPER SAUCE - 45

PORT SAUCE - 45

RED WINE GLACE - 45

### DESSERT

RASBERRY - 125

white chocolate skir crème - sorbet  
meringues

BORNHOLM BLUEBERRIES - 125

mazarin cake

white chocolate mousse - caramel

CHOCOLATE CAKE

NEMESIS - 125

rose hip - vanilla ice cream - tuilles