



Gs KØKKEN

COMPOSE YOUR OWN MEAL

CHOOSE A MAIN COURSE, SIDES AND SAUCE

G'S MENU - 595

COLD SMOKED SALMON

smoked cheese cream, apples,
green oil, frisée salad

BEEF TARTARE

beetroot, horseradish,
tarragon mayo, crudité

ROASTED DUCK BREAST

duck confit, semidried baked beetroot,
Tuscan kale, glaze

APPLE

baked apple, apple sorbet, caramel,
almond crunch and creme Anglaise

Wine menu - 300

G's menu incl. wine, coffee, sweets - 995

STARTERS

LOBSTER BISQUE - 155

Norway lobster, scorziona roots, green oil

COLD SMOKED SALMON - 145

smoked cheese cream, apples,
green oil, frisée salad

BEEF TARTARE - 155

beetroot, horseradish,
tarragon mayo, crudité

COD BRANDADE - 145

(breaded), leek, dill mayonnaise,
apple, frisée salad

G'S BURGER

BURGER - 195

bacon, cheese, salad,
french fries, chili mayo

MAIN COURSES

RIBEYE 300 GR - 345

TENDERLOIN OF VEAL 200 GR - 315

LAMB CULOTTE - 255

CHICKEN BREAST - 225

BAKED SALMON WITH SAUCE CHORON - 245

VEGETARIAN STEAK - 165

SIDES VARM

FRENCH FRIES - 45

POMMES GALETTE - 45

truffle

SAUTÉED BEANS - 45

pepper bacon, mustard vinaigrette,
onion, herbs

PUMPKIN - 45

puree, kale, rosemary,
butter, kernels

FRIED KING OYSTER

MUSHROOM - 45

pak choi, teriyaki sauce

SIDES COLD

CAESAR SALAD - 45

GREEN SALAD - 40

pickled, crunch

BROCCOLINI - 40

sesame dressing

SAUCES

SAUCE BEARNAISE - 45

PEPPER SAUCE - 45

MUSHROOMS A LA CREME - 45

RED WINE GLAZE - 45

DESSERT

BLACKBERRY

CHEESECAKE - 125

broken gel, caramel, crunch

CHOCOLATE PIE - 125

Chantilly Crème, pickled cherries,
sorbet, crunch

APPLE - 125

baked apple, apple sorbet, caramel,
almond crunch, creme Anglaise