



G's KØKKEN

COMPOSE YOUR OWN MEAL

CHOOSE A MAIN COURSE, SIDES AND SAUCE

G'S MENU - 545

SMOKED SALMON

Gooseberries - smoked cheese
celery - herb salad

VEAL TENDERLOIN

Mushrooms - beetroot
pommes Fondant - port wine sauce

PLUMS IN MADEIRA

Marzipan - chocolate cream
crème Anglaise - cocoa tuile

Wine menu, 3 glasses - 250
Extra glass - 50

SUNSET MENU - 895

Aperitif - Menu - Wine
Coffee - sweets

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

PANNA COTTA - 125

Pickled cherries - almond brittle
sorbet - wood sorrel

LEMON TART - 125

Lemon curd - lemon mousse
meringue - orange sorbet

PLUMS IN MADEIRA - 125

Marzipan - chocolate cream
crème Anglaise - cocoa tuile