



G's KØKKEN

COMPOSE YOUR OWN MEAL

CHOOSE A MAIN COURSE, SIDES AND SAUCE

G'S MENU - 545

SMOKED SALMON

Broccoli - popped rice - Teriyaki sauce

VEAL TENDERLOIN

Mushrooms - onions - potatoes
red wine sauce

CHOCOLATE-GLAZED RHUBARB MOUSSE

Rhubarb - rhubarb sorbet - syrup
wood sorrel

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 - 295

GRILLED CHICKEN BREAST FROM ROKKEDAHN - 225

PAN-SEARED MULLET WITH MUSSEL BROTH - 245

STARTERS

LOBSTER BISQUE - 165

Langoustine tails - baked tomato
white asparagus - wild garlic oil

SMOKED SALMON - 155

Broccoli - popped rice - Teriyaki sauce

CARPACCIO - 155

Semi-dried tomato - arugula
parmesan - truffle oil

G'S BURGER

BURGER - 195

Bacon - cheese - salad
french fries - chilimayo

VEGETARIAN

POTATO-GNOCCHI - 195

Mushrooms - zucchini - basil
tomato sauce

SIDES VARM

FRENCH FRIES - 45

POTATOES - 45

Wild garlic - butter

BAKED ONIONS - 45

Browned onion purée - fried onion

MUSHROOMS - 45

Thyme - herbs

SPINACH CREAM - 45

SIDES COLD

CAESAR SALAD - 45

BROCCOLINI - 45

Sesame Dressing

GREEN SALAD - 45

Vinaigrette - pickled seeds

SAUCES & DIP

BEARNAISE SAUCE - 45

PEPPER SAUCE - 45

GARLIC BUTTER - 25

CHILI MAYO - 25

AIOLI - 25

DESSERT

CHOCOLATE-GLAZED

RHUBARB MOUSSE - 125

Rhubarb - rhubarb sorbet - syrup
wood sorrel

CHOCOLATE CAKE - 125

Apple compote - apple sorbet
crème Anglaise

Griffen Spahotel

SPA
HOTEL
RESTAURANT