



G's KØKKEN

G'S MENU

3 COURSES 545 - 2 COURSES 415

CURED SALMON

Bornholm mustard mayo
beetroot - green oil

GRÅSTEN

FREE-RANGE COCKEREL *

Carrot purée - sautéed carrots
pickled carrots - potatoes - red wine sauce

APPLE TART

Crème Royale - chocolate sauce
vanilla ice cream

Includes bread and whipped butter

WINE MENU

2 glasses 200 - 3 glasses 275
Extra glass - 75

SUNSET MENU - 915

Welcome drink - menu - wine
coffee - sweets

** Would you like beef tenderloin instead of chicken +100*

VEGETARIAN - 195

PASTA FROM BORNHOLM

Mushrooms - kale - cream sauce

STARTERS - 165

CURED SALMON

Bornholm mustard mayo
beetroot - green oil

BEEF TARTARE

Havgus cheese - pickled garnish
crunch - herbs from Kumlehøj

LOBSTER BISQUE

Pumpkin - tomato - lobster crisps

SNACKS - 35

BREAD & WHIPPED BUTTER

SALTED ALMONDS

OLIVES

G'S BURGER - 225

BEEF BURGER

Bacon - cheese - lettuce
french fries - chili mayo

MAIN COURSES

BEEF TENDERLOIN 200 G - 345

BEEF STRIPLOIN 200 G - 295

FREE-RANGE GRÅSTEN COCKEREL - 255

PAN-FRIED HAKE WITH FENNEL SAUCE - 265

SIDES - 45

FRENCH FRIES

POTATOES

Thyme - parsley

BEETROOT

Danish smoked fresh cheese
toasted almonds - green oil

SAUTÉED MUSHROOMS

SAUTÉED CARROTS

Carrot purée - pickled carrots

BROCCOLINI

Goma dressing

CAESAR SALAD

SAUCE - 45

RED WINE SAUCE

BÉARNAISE SAUCE

MUSHROOM SAUCE

DIPS - 25

CHILI MAYO

PEPPER MAYO

GARLIC BUTTER

DESSERTS - 125

APPLE TART

Crème Royale - chocolate sauce
vanilla ice cream

COFFEE CAKE

Mascarpone cream - coffee
coffee ice cream

COMPOSE YOUR OWN MEAL - CHOOSE A MAIN COURSE, SIDES AND SAUCE