



# G's KØKKEN

## G'S MENU

3 COURSES 545 - 2 COURSES 415

### SMOKED SALMON TARTARE

Smoked cheese - radish - cucumber  
cress - green oil

### GRÅSTEN CHICKEN

Leek - mushrooms - crushed potatoes  
red wine sauce

### RHUBARB

Mazarin cake - baked rhubarb  
rhubarb sorbet - crunch

*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 tenderloin instead of chicken +100*

## SNACKS - 35

BREAD & WHIPPED BUTTER

SALTED ALMONDS

OLIVES

## G'S BURGER - 225

BEEF BURGER

Bacon - cheese - lettuce  
french fries - chili mayo

## MAIN COURSES

VEAL TENDERLOIN 200 G - 335

BEEF FILLET 200 G - 295

GRÅSTEN ROOSTER CHICKEN - 255

CRISPY FRIED SALMON WITH MUSSEL FUMÉ - 295

## VEGETARIAN - 195

### BORNHOLM PASTA

Creamy sauce - mushrooms - thyme

## SIDES - 45

FRENCH FRIES

CRUSHED POTATOES

Wild garlic butter

BUTTER-FRIED LEEK

Green oil - cress

FRIED MUSHROOMS

Thyme - herbs

CHERRY TOMATOES

Semi-dried tomatoes - basil oil  
grated cheese

CABBAGE SALAD

Miso dressing - teriyaki

## SAUCE - 45

RED WINE SAUCE

BÉARNAISE SAUCE

PEPPER SAUCE

## DIPS - 25

CHILI MAYO

AIOLI

WILD GARLIC BUTTER

## STARTERS - 165

### LOBSTER BISQUE

Asparagus - dill - langoustine

### BEEF TARTARE

Tarragon mayo - pickled pearl onions  
crunch - herbs from Kumlehøj

### SMOKED SALMON

Smoked cheese - radish - cucumber  
cress - green oil

## DESSERTS - 125

### LEMON CHEESECAKE

Broken gel - meringue - mint

### RHUBARB

Mazarin cake - baked rhubarb  
rhubarb sorbet - crunch

### CHOCOLATE TART

Chocolate cream - raspberries  
white chocolate ice cream

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