

RESTAURANT SPISELOPPEN

VEGETARIAN MENU

(Can be made vegan)

GRILLED CAESAR SALAD

with north sea cheese and pickled mustard seeds 70,-

VEGETABLE PATTY WITH SQUASH, LEAK AND HERBS

served with tomato chutney sauce, grilled vegetables with salsa verde,
puff pastry fleuron with spinach and feta cheese 175,-

FRUIT COMPOTE

served with sorbet and nut Florentine 70,-

Menu price 285,-

RIBEYEMENU

SCAMPI WITH SESAME AND GINGER

served with cinnamon baked sweet potato, aioli and sweet chili sauce 75,-

GRILLED RIBEYE

served with cauliflower-/truffle purée, creamed potato julienne and haricot verts in a bacon wrap.

With this, madagascar pepper sauce 225,-

CHOCOLATE TRUFFÉ CAKE

served with fruit compote and vanilla ice cream 70,-

Menu price 325,-

VENISON MENU

LOBSTER SOUP

With herbs julienne 80,-

FRIED VENISON FILET

served with pommes anna, wild berries compote, onion-mushroom puré
with madeira and baked pumpkin.

With this, a game sauce with elderberry juice 220,-

MOCCA BRULÉE 70,-

Menu price 335,-

CHRISTMAS MENU

CURED SALMON

with toasted rye bread, frisée salad, and fox dressing 70,-

DUCK CONFIT

with pickled red cabbage, fondant potatoes, and crispy kale flakes.

Served with duck-brown sauce with orange and anise 185,-

RISALAMANDE WITH CHERRY SAUCE 65,-

Menu price 295,-