

KULL

STEAK & SEAFOOD GRILL

Pre-catering menu

2 retter / 2 courses	348,-
Opgrader til 4 retter / Upgrade to 4 courses	+ 147,-
3 retter / 3 courses	447,-
Opgrader til 4 retter / Upgrade to 4 courses	+ 48,-

4 retter / 4 courses

Svampe på surdejsbrød / Mushrooms on sourdough bread
Pighvarbisque / Turbot bisque
Grillmix / Mixed grill
Karameltærte / Caramel tart

For minimum 2

Forretter / Starters

Svampe på surdejsbrød / Mushrooms on sourdough bread

Med revet pecorino & crudités
With grated pecorino & crudités

Karamelliseret løgtærte / Caramelized onion tart

Med cremet gedeost, balsamico glaze & grønt
With creamy goat cheese, balsamic glaze & vegetables
+ Røget andebryst / Smoked duck breast

+ 50,-

Carpaccio / Carpaccio

Med Gammel Knas, kapers, citron & dijonsennep
With “Gammel Knas” (Danish cheese), capers, lemon & Dijon mustard

Pighvarbisque / Turbot bisque

Med fisk & syltet grønt
With fish & pickled vegetables

Gratineret Hummer Thermidor / Gratinated Lobster Thermidor

Med smørstegt brioche
With butter-fried brioche

+ 30,-

Caviar Perlita IGP 20 g / Caviar Perlita IGP 20 g

Ristet brød, rødløg, creme fraiche
Toasted bread, red onion, crème fraîche

+ 400,-

Hovedretter / Main courses

Grillet hokkaidogræskar / Grilled Hokkaido pumpkin

På rösti serveret med ricottaost, kålpesto, Ingrid-ærter og hasselnødder
On potato rösti served with ricotta cheese, cabbage pesto, Ingrid peas & hazelnuts

Rodfrugter en cocotte / Root vegetables en cocotte

Med revet trøffel, blomkål & svampecroquette samt grøn dip
With grated truffle, cauliflower & mushroom croquette, served with green dip

Grillet færøsk laksefilet / Grilled Faroe Island salmon

Med urte beurre blanc, grillet grønt & smørdampede kartofler
With herb beurre blanc, grilled vegetables & butter-steamed potatoes

Kylling ballotine / Chicken ballotine

Med hvidløg & urter serveret med persille-beurre blanc, grillet grønt & dagens kartoffel
With garlic & herbs served with parsley beurre blanc, grilled vegetables & potato of the day

Rumpsteak / Rump steak

Med pommes frites, grillet grønt & rosa pebersauce
With french fries, grilled vegetables & pink peppercorn sauce
+ 1/2 grillet hummerhale / 1/2 grilled lobster tail

+ 85,-

Grillmix / Mixed grill For minimum 2

Grillet okse, lammekotelet & hummer med trøffel pommes frites & sauce bearnaise
Grilled beef, rack of lamb & lobster with truffle french fries & béarnaise sauce

Per person + 100,-

Grillet lammecarré / Grilled rack of lamb

Med ratatouille, rødvinsglaze og dagens kartoffel
With ratatouille, red wine sauce & potato of the day

+ 70,-

Oksemørbrad / Beef tenderloin

Med pommes frites, grillet grønt & sauce bearnaise
With french fries, grilled vegetables & béarnaise sauce
+ 1/2 grillet hummerhale / 1/2 grilled lobster tail

+ 70,-

+ 85,-

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Aperitif

Nordic gin & tonic	95,-
Lyng negroni	109,-
Nicolas feuillatte	90,-
Henriot Blanc de Blancs	119,-

Snacks

Røget vildt med skovens bær / Smoked game with forest berries	49,-
Sprøde flæskesvær med æblekompot Crispy pork crackling with apple compote	39,-

Tilbehør / Sides

Per ret / Per dish 39,-

Sauterede cremede svampe /
Sautéed creamy mushrooms

Grøn salat / Green salad

Gratinerede cherrytomater / Cherry tomatoes au gratin

Sauteret broccolini / Sautéed broccolini

Trøffel pommes frites / Truffle french fries

Hjemmelavet brød med økologisk smør /
Home-baked bread with organic butter

Ost / Cheese

Udvalg af nordiske oste / Assortment of Scandinavian cheeses	+ 20,-
Med knækbrød & tyttebærchutney With crispbread & lingonberry chutney	

Desserter / Desserts

Skibets sorbet / Ship's sorbet
Med sprød nougatine
With crisp nougatine

Hvid chokolademousse / White chocolate mousse
Med multebærmarengs
With cloudberry meringue

Karameltærte / Caramel tart
Med æblesorbet & sprødt
With apple sorbet & crunch

Chokoladekage / Chocolate cake
Med kirsebær & hasselnødder
With cherries & hazelnuts

BØRNEMENU

FORRETTER

GNAVEGRØNT Å LA MAX

Snacktallerken med frugt og grønt i stave

KAPTAJNENS KYLLINGESPYD

Kyllingestykker på spyd med grønt

**2-RETTERS MENU
INKL. STOR
SODAVAND
DKK 149,50
(BØRN 4-11 ÅR)**

Børn 0-3 år gratis ifølge
med betalende voksne

HOVEDRETTER

MATROSBURGER MED FRITTER

Byg-selv-burger med pommes
frites, salat og tilbehør

Bøf af enten oksekød eller
plantebaseret

KNASENDE KYLLINGEHAPSERE

Chicken nuggets med salat
og mild dressing

Tilbydes også i plantebaseret
variant

MATROSERNES ITALIENSKE LIVRET

Spaghetti med kødsovs

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Venligst spørg personalet om allergener.
Forbehold for ændringer

DESSERTER

KARLAS MINI- PANDEKAGER MED IS

Små amerikanske pandekager
serveret med is

BANANSKIB I DET SØDESTE HAV

Isdessert med frisk banan,
flødeskum og chokoladesovs

CHOKO-DRØM MED FRISK FRUGT

Chokoladekage
og frugt

DU MÅ GERNE TAGE MENUKORTET MED, NÅR DU HAR SPIST

CHILDREN'S MENU

STARTERS

CRUNCHY VEGGIES Å LA MAX

A plate of fruit and veggie snacks
cut into sticks and wedges

CAPTAIN'S CHICKEN SKEWERS

Chicken on a stick with veggies

**2-COURSE MENU
INCL. LARGE
SOFT DRINK
DKK 149,50
(CHILDREN 4-11 YEARS)**

Children aged 0-3 free of charge
when accompanied by paying adults

MAIN COURSES

SAILOR'S BURGER WITH FRIES

Burger with fries, salad and
accompaniment - a real "DIY"
meal

Plant-based version available
on request

CRISPY CHICKEN BITES

Chicken nuggets with salad
and mild dressing

Plant-based version available
on request

THE SAILORS' FAVORITE ITALIAN DISH

Spaghetti with meat sauce

DESSERTS

KARLA'S MINI PANCAKES WITH ICE CREAM

Small American pancakes
served with ice cream

BANANA BOAT IN THE SWEETEST SEA

Ice cream with fresh banana,
whipped cream and
chocolate sauce

CHOCO DREAM WITH FRESH FRUIT

Chocolate cake
and fruit

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Please ask the staff about allergens.
Subject to change.

FEEL FREE TO TAKE THE MENU CARD WITH YOU AFTER YOUR MEAL