

KULL

STEAK & SEAFOOD GRILL

Forretter / Starters

Svampe på surdejsbrød / Mushrooms on sourdough bread 99,-
Med revet pecorino & crudités
With grated pecorino & crudités

Karamelliseret løgtærte / Caramelized onion tart 99,-
Med cremet gedeost, balsamico glaze & grønt
With creamy goat cheese, balsamic glaze & vegetables
+ Røget andebryst / Smoked duck breast + 50,-

Carpaccio / Carpaccio 99,-
Med Gammel Knas, kapers, citron & dijonsennep
With "Gammel Knas" (Danish cheese), capers, lemon & Dijon mustard

Pighvarbisque / Turbot bisque 99,-
Med fisk & syltet grønt
With fish & pickled vegetables

Gratineret Hummer Thermidor / Gratinated Lobster Thermidor 129,-
Med smørstegt brioche
With butter-fried brioche

Caviar Perlita IGP 20 g / Caviar Perlita IGP 20 g 499,-
Ristet brød, rødløg, creme fraiche
Toasted bread, red onion, crème fraîche

Tilbehør / Sides

Sauterede cremede svampe / Sautéed creamy mushrooms 39,-

Grøn salat / Green salad 39,-

Gratinerede cherrytomater / Cherry tomatoes au gratin 39,-

Sauteret broccolini / Sautéed broccolini 39,-

Trøffel pommes frites / Truffle french fries 39,-

Hjemmelavet brød med økologisk smør / Home-baked bread with organic butter 39,-

Hovedretter / Main courses

Grillet hokkaidogræskar / Grilled Hokkaido pumpkin 249,-
På røsti 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 249,-
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 249,-
Med urte beurre blanc, grillet grønt & smørdampede kartofler
With herb beurre blanc, grilled vegetables & butter-steamed potatoes

Kylling ballotine / Chicken ballotine 249,-
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 249,-
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 349,-

Grillet lammecarré / Grilled rack of lamb 319,-
Med ratatouille, rødvinsglaze og dagens kartoffel
With ratatouille, red wine sauce & potato of the day

Oksemørbrad / Beef tenderloin 319,-
Med pommes frites, grillet grønt & sauce bearnaise
With french fries, grilled vegetables & béarnaise sauce
+ 1/2 grillet hummerhale / 1/2 grilled lobster tail + 85,-

Alle priser i DKK / All prices in DKK

Spørg venligst personalet om allergener / Please ask the staff regarding allergens

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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,-

4 retter / 4 courses

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

For minimum 2

Per person 495,-

Ost / Cheese

Udvalg af nordiske oste / Assortment of Scandinavian cheeses	119,-
Med knækbrød & tyttebærchutney With crispbread & lingonberry chutney	

Desserter / Desserts

Skibets sorbet / Ship's sorbet	99,-
Med sprød nougatine With crisp nougatine	
Hvid chokolademousse / White chocolate mousse	99,-
Med muldebærmarengs With cloudberry meringue	
Karameltærte / Caramel tart	99,-
Med æblesorbet & sprødt With apple sorbet & crunch	
Chokoladekage / Chocolate cake	99,-
Med kirsebær & hasselnødder With cherries & hazelnuts	