

KULL

STEAK & SEAFOOD GRILL

2 courses

DKK 348,-

3 courses

DKK 447,-

Starters

Creamy mushrooms on sourdough bread

With confit egg yolk, truffle & mustard seeds

Potato & leek soup

With crispy potato, chive oil
& diced gourmet bacon

Tuna tartare on a crispy base

With lemon & sesame emulsion, apple & cucumber

Cod croquettes

With celeriac cream, cabbage shoots, roasted hazelnuts & grated Gammel Knas (Danish cheese)

Beef rilette

With horseradish cream, fried root vegetables
& pickled beech mushrooms

Caviar Perlita IGP 20 g + DKK 400,-

With blinis, red onion, chives & crème fraîche

Sides

Per dish DKK 49,-

Crispy potatoes

With onion salt & aioli

Grilled little gem lettuce

With Caesar dressing, panko & grated cheese

Caramelised cauliflower

With brown butter & toasted hazelnuts

Sautéed mushrooms & spinach

Glazed root vegetables

With honey & thyme

Crispy puff pastry swirl

With herbs & confit onion

House-baked bread

With organic butter & olive oil

Main courses

Grilled Pumpkin with Søbø Cheese

With legume sauté tossed with toasted walnuts,
charred Jerusalem artichokes & kale salsa

Grilled Danish salmon

With baked leeks, lemon beurre blanc,
fried parsley & dill-tossed potatoes

Guinea fowl ballotine with herb stuffing

Served with morel sauce, glazed shallots,
pickled sea buckthorn, garnish & potatoes of the day

Duroc spareribs with honey and Nordic spices

With apple coleslaw & gratin potatoes

Danish veal fillet

With Béarnaise sauce, french fries
& seasonal vegetables

Irish striploin of beef

+ DKK 50,-

With Béarnaise sauce, french fries
& seasonal vegetables

Irish beef tenderloin

+ DKK 90,-

With marrow and parsley, sauce bordelaise,
garnish & potatoes of the day

Mixed grill (for min. 2 pers.)

Striploin of beef, Duroc spareribs & wild-caught prawn,
french fries, seasonal vegetables, béarnaise sauce
& red wine glaze

Per person + DKK 100,-

Cheese

Selection of Nordic cheeses

+ DKK 20,-

With crispbread & chutney

Desserts

Sorbet

With crisp winter fruits

White chocolate crème brûlée

With apple tuile & apple sorbet

Poire Belle Hélène

With vanilla ice cream & hazelnuts

Pistachio tart

With blood orange sorbet, citrus gel
& toasted pistachios

All prices in DKK / Please ask the staff regarding allergens

Subject to change