DINNERMENU

MONDAY TO FRIDAY 5:30 - 9:00 PM

3-COURSE FALL MENU

STARTER

Jerusalem artichoke soup – apple – crispy Serrano ham

MAIN COURSE

Braised pork cheeks – pickled carrots – sautéed mushrooms – baked onion – baby potatoes – jus

DESSERT

Caramelised pear – browned butter cream – hazelnuts – vanilla ice cream

Including a paired wine menu

1 glass of wine per course

695,-

Without wine menu

445,-

HOTEL NORDEN

All prices are in DKK

A LA CARTE

STARTERS

Jerusalem artichoke soup – apple – crispy Serrano ham

125,-

Cold-smoked salmon – smoked fresh cheese – pickled Hokkaido pumpkin – dill

125,-

Beef tartare – porcini mayonnaise – pickled mushrooms – crispy chicken skin

125,-

MAIN COURSES

Wagyu burger 200 g – caramelized onion compote – cucumber relish – BBQ mayo –

deep-fried cheddar – served in a brioche bun with french fries and chili mayo

225,-

Steak Béarnaise – Hokkaido pumpkin purée – grilled pointed cabbage – roasted Jerusalem artichokes – french fries

285,-

Braised pork cheeks – pickled carrots – sautéed mushrooms – baked onion – baby potatoes – jus

255,-

Catch of the day (see board for more information)

275,-

Wiener schnitzel – pommes sautées – peas – gravy – “boy” garnish

245,-

VEGETARIAN DISH

Baked pointed cabbage – pickled Hokkaido pumpkin – sautéed mushrooms – baby potatoes – browned butter with hazelnuts

215,-

HOTEL NORDEN

All prices are in DKK

DESSERT

Caramelised pear – browned butter cream – hazelnuts – vanilla ice cream

95,-

Snickers dessert – chocolate ganache – salted caramel – peanuts – vanilla ice cream

95,-

Crème brûlée – liquorice ice cream

95,-

Today's sweet – choose between:
Almond cake
Chocolate-coated marshmallow

30,-

Cheese platter
Arla Unika cheeses with appropriate accompaniments

2 pcs. 98,- **3 pcs. 118,-**

HOTEL NORDEN

All prices are in DKK