

BRASSERIE & BAR

classique

NØRRE VOSBORG

Menu

18.00-2100

3-course dinner selected by the head chef
449 DKK

4-course dinner selected by the head chef
549 DKK

Starters

Steamed new white asparagus with hand-peeled shrimp, radish cress,
and hollandaise foam
148 DKK

Beef carpaccio "Classique" with arugula, lime-infused extra virgin olive oil,
toasted pine nuts, and shaved aged cheese crisp
128 DKK

Cold-smoked salmon with smoked cheese cream, herb oil, pickled
mustard seeds, and malt crumble
125 DKK

Mushroom arancini with truffle mayo, caper berries, and sunflower shoots
Vegetarian
98 DKK

Main Courses

Veal tenderloin fried in thyme butter, served with new baby potatoes, today's vegetables, and port wine jus

295 DKK

Guinea fowl breast with new baby potatoes, today's vegetables, and tarragon cream sauce

275 DKK

Green vegetable patties baked with rosemary butter, served with new baby potatoes and today's vegetables

175 DKK

The Burger

The manor house burger is our own creation, made with the finest ingredients and a little extra care for the original flavor. 180 g of dry-aged Danish minced beef in a delicious brioche bun, with homemade pickled red onions, salted pickles, and crisp Danish romaine lettuce. Spread with sweet wholegrain mustard mayo and homemade bacon aioli. In our view, the ultimate burger experience, served with manor house fries.

195 DKK

Pre-Dessert

Lime with tangy sorbet, brûléed with basil sugar

55 DKK

Desserts

Mini tart with rhubarb curd, ginger-pickled young rhubarb, and licorice ice cream

118 DKK

Molded white chocolate mousse with lemon mazarin and lime-mint curd

128 DKK

The Cheese

Our cozy and carefully selected cheese plate with a variety of 4 chosen cheeses, served with rosehip and apple preserve, Vosborg honey nuts, and our homemade crispbread

148 DKK