

BRASSERIE & BAR

classique

NØRRE VOSBORG

Menu

18.00-21:00

3-course dinner chosen by the Head Chef
449 DKK

4-course dinner chosen by the Head Chef
549 DKK

Starters

Slow-baked cod fillet served with warm fish cream, enriched with
lumpfish roe and herb oil.
138,-

Coppa fillet – grilled artichoke – semi-dried cherrytomatoes – piment pesto – burrata
– toasted pine nuts – basil oil – fresh herbs
132,-

Hot-smoked salmon served with warm creamy spinach –
garnished with rye bread tuile, mustard-seeds, lemon curd and herbs
128,-

Tuna fillet marinated in teriyaki and sesame-seeds –
served with avocado cream, herbs and ginger pieces
128,-

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

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Main course

Veal tenderloin fried in thyme butter – served with new potatoes - seasonal vegetables
and demi-glace flavored with pink pepper
295,-

Hopballe chicken fillet fried in herb butter – served with new potatoes, seasonal
vegetables and sauce royale
275,-

Pearl barley baked with thyme butter – served with new potatoes,
sauce royale and seasonal vegetables
Vegetarian
175,-

Homemade Burger Béarnaise

Our signature creation, crafted with the finest ingredients to honor the original flavor.
180 g dry-aged Danish beef in a soft brioche bun with house-made salt pickles,
chopped red onion, crisp romaine lettuce and fried onions. Spread with béarnaise
cream. In our view, the ultimate burger experience. Served with homemade fries,
ketchup and homemade aioli.
195,-

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Pre-dessert

½ Lime with tangy sorbet caramelized with basil sugar
55,-

Desserts

Summer pie with fresh marinaded strawberries in elderflower cream –
served on crumble with strawberry gel and strawberry sorbet.
118,-

Set raspberry mousse with liquorice curd - wrapped in raspberry –
served with fresh raspberries and meringue.
128,-

Cheese

A cosy and carefully curated plate of four selected cheeses - served with rosehip and
apple preserves - almond olives - Vosborg honey - nuts and our homemade
crispbread
148,-