BRASSERIE & BAR

classique

NØRRE VOSBORG

Menu

18.00-2100

3-course dinner chosen by the Head Chef
449,-

4-course dinner chosen by the Head Chef
549,-

Starters

Monkfish Tail in Lobster Bisque

Flavoured with Espelette Pepper

138,-

Smoked Venison Fillet

Pickled Forest Mushrooms - Roasted Piedmont Hazelnuts - Rosemary Foam - Served on Crisp Salad

132,-

Jerusalem Artichoke Cream Soup

Drizzled with White Truffle Oil -
Served with Crispy Pancetta and Jerusalem Artichoke Chips

128,-

Crispy Risotto Arancini
Tarragon Mayo - Caper Berries and Sunflower Shoots
Vegetarian (can be served vegan)
98,-

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Main Courses

Veal Tenderloin Roasted in Thyme Butter
Today's Potatoes and Seasonal Vegetables - Served with Reduced Veal Jus Garnished with Spring Onions and Mustard Seeds

295,-

Pan-Seared Guinea Fowl Fillet Roasted in Thyme Butter
Today's Potatoes - Seasonal Vegetables – Served with Sauce Supreme with Pink Peppercorns
275,-

Pan-Seared Salmon Steak in Herb Butter
Smoked Hollandaise Flavoured with Yuzu - Today's Potatoes - Seasonal Vegetables

255,-

Chickpea Patties in Herb Oil
Today's Potatoes - Seasonal Vegetables - Smoked Hollandaise Flavoured with Yuzu

225,-

Vosborg Béarnaise Burger

Our Vosborg Burger is our own creation, crafted from the finest ingredients while paying tribute to the original flavour. A 200 g dry-aged Danish beef patty served in a soft brioche bun with homemade pickles, pickled red onions, crisp Danish romaine lettuce and fried onions. Finished with our béarnaise cream. In our opinion, the ultimate burger experience, served with fries, ketchup and homemade aioli.
195,-

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Desserts

Deconstructed Apple Cheesecake
Homemade Bastogne Crumble - Apple Compote - Salted Caramel - Apple Gel and Crisp Tuile.

118,-

Vosborg Dessert Platter
Vosborg Brownie – Gold Ganache Cream – Chocolate Crumble
Crème Brûlée – Crisp Cane Sugar Crust – Sea Buckthorn Curd -
Anise-Pickled Blackberries - Crumble and Vanilla Ice Cream
128,-

The Cheeses
Our carefully selected cheese platter featuring four varieties of fine cheeses
Served with tomato tapenade - almonds and olives - Vosborg honey-glazed nuts and our homemade crispbread.
148,-