

# RESTAURANT SU·RI

## Aftenmenu

### Forretter

135,-

Stegt torsk, hummerbisque, kål, perleløg, jordskokker  
Fried cod, lobster bisque, cabbage, pearl onions, Jerusalem artichokes

Dampet rødtunge, selleri, creme double, dill  
Steamed lemon sole, celery, cream double, dill

Kammuslinger, gulerødder, rygeost  
Scallops, carrots, smoked cheese

Rørt tatar, peberrod, kapers, cognac mayo, confiteret æggeblomme  
Tatar, horseradish, capers, cognac mayo, egg yolk confit

\*\*\*

### Hovedretter

245,-

Braiseret helleflynder, palmekål, porre, persillerod, sauce nage  
Braised halibut, cabbage, leek, parsley root, Sauce Nage

Farseret skovdue, morkler, pistacie, beder, rødvinns jus  
Stuffed pigeon, morels, pistachio, beetroot, red wine jus

\*\*\*

### Kød hovedretter

295,-

Flamberet peberbøf, Lammefjordsgrønt, Pommes Anna  
Flambé pepper steak, vegetables from Lammefjorden, Pommes Anna

Prime-rib af oksehøjreb, løggringe, fritter, sprød salat, Sauce Bearnaise  
Prime rib of beef, onion rings, french fries, crisp salad, Sauce Bearnaise

\*\*\*

# RESTAURANT SU·RI

## **Osttallerken**

125,-

3 slags oste, sylt, knækbrød, ristet rugbrød  
3 kinds of cheeses, jam, crispbread, toasted rye bread

## **Ostedessert**

105,-

Comte ost, shortbread, morkelsauce  
Comte cheese, shortbread, morel sauce

\*\*\*

## **Desserter**

115,-

Baked Alaska, lakridsis, brombærpuré  
Baked Alaska, liquorice, blackberry purée

Brunsviger, syltede bær, sprødt brød  
Danish "brunsviger", pickled berries, crispy bread

Creme bruleé, is  
Cream bruleé, ice cream

\*\*\*

# RESTAURANT SU·RI

## **3 retters menu**

445,-

Kammuslinger, gulerødder, rygeost  
Scallops, carrots, smoked cheese

Farseret skovdue, morkler, pistacie, beder, rødvinns jus  
Stuffed pigeon, morels, pistachio, beetroot, red wine jus

Brunsviger, syltede bær, sprødt brød  
Danish "brunsviger", pickled berries, crispy bread

## **3 glas vinmenu**

395,-

\*\*\*

## **5 retters menu**

595,-

Kammuslinger, gulerødder, rygeost  
Scallops, carrots, smoked cheese

Stegt torsk, hummerbisque, kål, perleløg, jordskokker  
Fried cod, lobster bisque, cabbage, pearl onions, artichokes

Farseret skovdue, morkler, pistacie, beder, rødvinns jus  
Stuffed pigeon, morels, pistachio, beetroot, red wine jus

Comte ost, shortbread, morkelsauce  
Comte cheese, shortbread, morkel sauce

Brunsviger, syltede sensommerbær, sprødt brød  
Brown fragrance, pickled berries, crispy bread

## **5 glas vinmenu**

545,-

# RESTAURANT SU·RI

## **Vand**

Microfiltreret grundvand under hele middagen, med eller uden bobler

Microfiltered groundwater throughout the dinner, still or sparkling

Pr. person 45,-

\*\*\*

## **Allergener**

Information om indhold af allergene ingredienser kan fås ved henvendelse til personalet

Information on the content of allergenic ingredients can be obtained from the staff