

RESTAURANT SU·RI

Aftenmenu

Forretter

135,-

Saltet torsk, aske, stenbidderrogn, valle sauce, dildolie
Salted cod, ash, stone chunks roe, whey sauce, dill oil

Stegt brosme, blomkål, brunet smør, blanket sauce
Fried tusk, cauliflower, brown butter, plain sauce

Foie Gras terrin, abrikos, kompot, brioche
Foie Gras terrine, apricot, compote, brioche

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

Hovedretter

245,-

Dagens fisk, grønt fra Søren Wiuff, muslinge sauce, urteolie
Today's fish, vegetables from Søren Wiuff, mussel sauce, herbes oil

Perlehøne, morkel, ramsløgspure, kartoffel, svampe sauce, trøffel
Guinea fowl, morel, ram sprouts, potato, mushroom sauce, truffle

Kød hovedretter

295,-

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

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

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Osttallerken

125,-

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

Ostedessert

105,-

Comte tærte, kvædekompot, trøffel
Comte tart, quince compote, truffle

Desserter

115,-

Hvid chokolade, rødgrød, flødeis, brændt hvid chokolade
White chocolate, red porridge, ice cream, roasted white chocolate

Citrontærte, brændt marengs, vaniljeis
Lemon tarte, roasted meringue, vanilla ice cream

Crème brûlée, is
Cream brûlée, ice cream

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3 retters menu

445,-

Saltet torsk, aske, stenbidderrogn, valle sauce, dildolie
Saltet cod, ash, stone chunks roe, whey sauce, dill oil

Perlehøne, morkel, ramsløgspure, kartoffel, svampe sauce, vintertrøffel
Guinea fowl, morel, ram sprouts, potato, mushroom sauce, truffle

Hvid chokolade, rødgrød, flødeis, brændt hvid chokolade
White chocolate, red porridge, ice cream, roasted white chocolate

3 glas vinmenu

395,-

5 retters menu

595,-

Saltet torsk, aske, stenbidderrogn, valle sauce, dildolie
Saltet cod, ash, stone chunks roe, whey sauce, dill oil

Stegt brosme, blomkål, brunet smør, blanket sauce
Fried tusk, cauliflower, brown butter, plain sauce

Perlehøne, morkel, ramsløgspure, kartoffel, svampe sauce, trøffel
Guinea fowl, morel, ram sprouts, potato, mushroom sauce, truffle

Comte tærte, kvædekompot, trøffel
Comte tart, quince compote, truffle

Hvid chokolade, rødgrød, flødeis, brændt hvid chokolade
White chocolate, red porridge, ice cream, roasted white chocolate

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