

RESTAURANT SU·RI

Aftenmenu

Forretter

145,-

Dampede hvide asparges

Lange, sauce mousseline

Steamed white asparagus, ling, sauce mousseline

Stegt brosme

Stegt hjertesalat, aspargescrème, radise

Fried tusk, roasted romaine hearts, asparagus cream, radish

Confiterede kalvebrisler

Portvins sauce, ærter, syltede perleløg, kartoffelchips

Confit of sweetbreads, port wine sauce, peas, pickled pearl onion, potato-chips

Håndskåret tatar

Tomatcrème, friskost, tomatpulver

Handcarved steak tartere, tomato cream, fresh cheese, tomato powder

Hovedretter

245,-

Dagens fisk

grønt fra Søren Wiuff, muslinge sauce, urteolie

Today's fish, vegetables from Søren Wiuff, mussel sauce, herbes oil

Iberico gris

Svampesauce, kartoffelkroket, ramsløgspuré, brændte nye løg

Iberico pork, mushroom sauce, potato croquette, ramson purée, charred new onions

RESTAURANT SU·RI

Kød hovedretter

295,-

Flamberet peberbøf

Turneret Lammefjordsgrønt, cherrytomater

Flambé pepper steak, turned vegetables from Lammefjorden, cherry tomatoes

Prime-rib af oksehøjreb

Løgringe, fritter, sprød salat, Sauce Bearnaise

Prime rib of beef, onion rings, french fries, crisp salad, Sauce Bearnaise

Ostebord

165,-

Ostebord

Sylt, knækbrød, frugtbrød

Selection of cheeses, jam, crispbread, fruitbread

Desserter

125,-

Hvid chokolade kugle

Skovmærke is, friske bær, hvid chokolade crumble, rødgrød sauce

White chocolate shell, woodruff icecream, fresh berries, white chocolate crumble, red

Bagte rabarber

Is, lakrids flager

Baked rhubarb, icecream, liquorice flakes

Crème brûlée

Is

Cream brûlée, ice cream

RESTAURANT
SU·RI

3 retters menu

445,-

Dampede hvide asparges

Lange, sauce mousseline

Steamed white asparagus, ling, sauce mousseline

Iberico gris

Svampesauce, kartoffelkroket, ramsløgspuré, brændte nye løg

Iberico pork, mushroom sauce, potato croquette, ramson purée, charred new onions

Bagte rabarber

Is, lakrids flager

Baked rhubarb, icecream, liquorice flakes

3 glas vinmenu

395,-

RESTAURANT SU·RI

5 retters menu

595,-

Dampede hvide asparges

Lange, sauce mousseline

Steamed white asparagus, ling, sauce mousseline

Stegt brosme

Stegt hjertesalat, aspargescrème, radise

Fried tusk, roasted romaine hearts, asparagus cream, radish

Confiterede kalvebrisler

Portvins sauce, ærter, syltede perleløg, kartoffelchips

Confit of sweetbreads, port wine sauce, peas, pickled pearl onion, potato-chips

Iberico gris

Svampesauce, kartoffelkroket, ramsløgspuré, brændte nye løg

Iberico pork, mushroom sauce, potato croquette, ramson purée, charred new onions

Bagte rabarber

Is, lakrids flager

Baked rhubarb, icecream, liquorice flakes

5 glas vinmenu

545,-

Vand

Microfiltreret grundvand under hele middagen, med eller uden bobler

Microfiltered groundwater throughout the dinner, still or sparkling

Pr. person 45,-

Information om allergene ingredienser kan fås ved henvendelse til personalet

Information of allergenic ingredients can be obtained from the staff