EVENING - Monday - Saturday 17.30 - 20.30 (restaurant closes at 00.00)

STARTERS

Grilled langoustine 185,-
Romesco, tomato, macadamia nuts, elderflower, basil

Scallops, 3 kinds 195,-
Gratinated on crouton, cured w. smoked cheese, grilled w. wild garlic & buerre blanc

Agnolotti w. goat cheese & ricotta 175,-
Peas, borettane onion, wild garlic

Fried monkfish 185,-
Deepfried parsnip, variation of wild garlic

Classic tartare made tableside 185,-
Confit eggyolk, fried ryebread

MAIN COURSES

Turbot fried on bread 375,-
Green asparagus, stuffed morrel, beurre blanc, chives, roe

Fried halibut 385,-
New potatoes, white asparagus, carrots, fishfumé w. truffle

Prime Rib 395,-
Local vegetables, french fries, sauce bearnaise

SuRi SPECIALITIES

Oysters - Todays selction, 2 kinds pr. piece 48,-
Natural, gratinated, fried, dill & gherkin, wild garlic & fingerlime

Gold caviar from Gastro Unika 10 gr/20 gr 275,- / 495,-
Blinis, onion, crème fraîche

SuRi's plateau fruits de mer (pr. pers./min. 2 pers.) 595,-
Three kinds of oysters, langoustine, scallop, crab salad,
shell-shrimps, moules frites, dips, aioli

SuRi's sharing menu - must be ordered by entire table (pr. pers./min. 2 pers.) 695,-
Oyster, scallop, monkfish, agnolotti, tartare, prime rib

DESSERTS & CHEESE

Cheese table (3 pcs.) 145,-
Fried fruitbread, crackers, jams (extra cheese 35,-)

Danish strawberries 135,-
Sabayonne, strawberry sorbet, tuile

Crème brûlée 135,-
Vanilla ice-cream, pickled berries

SuRi´s chocolate dessert 145,-
Exclusive selected chocolate from Friis-Holm

Filled chocolate from Mikkel Friis-Holm pr. piece 28,-
5 selections

An Evening at SuRi - must be ordered by the entire table

Agnolotti w. goat cheese & ricotta
Peas, borettane onion, wild garlic

Grilled langoustine
Romesco, tomato, macadamia nuts, elderflower, basil

Choose a maincourse below:
Turbot fried on bread - green asparagus, stuffed morrel, beurre blanc, chives, roe
Prime Rib - local vegetables, sauce bordelaise

Danish strawberries
Sabayonne, strawberry sorbet, tuile

4 course menu 725,- / 4 glasses wine-menu 645,-