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

STARTERS

Grilled langoustine 185,-
Pumpkin, browned butter, capers, piment d'espelette

Scallops, 3 kinds 195,-
Smoked w. onion, cured w. lemon, grilled w. pumpkin

Cappelletti 175,-
Ceps, blackberries, pine nuts, truffle

Mushroom toast 185,-
Iberico ham, trumpet mushroom, cheese, rosemary

Classic tartare made tableside 185,-
Confit eggyolk

MAIN COURSES

Turbot 375,-
Celeriac, cabbage, sauce nage

Stuffed halibut 385,-
Pommes rösti, leaks, onion, parsley, mussel sauce

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

SuRi SPECIALITIES

Oysters pr. piece 48,-
Natural, gratinated, fried, dill & gherkin, piement & 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, mushroom toast, capelletti, tartare, prime rib

DESSERTS & CHEESE

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

Pear 135,-
Vanilla, yoghurt, dark chocolate, cookiecrumble

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

Grilled langoustine
Pumpkin, browned butter, capers, piment d'espelette

Cappelletti
Ceps, blackberries, pine nuts, truffle

Choose a maincourse below:
Turbot - celeriac, cabbage, sauce nage
Prime Rib - local vegetables, sauce bordelaise

Pear
Vanilla, yoghurt, dark chocolate, cookiecrumble

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