



Panorama

Restauranten

A LA CARTE

Klassikere/Classics

Forretter | Starters

Dildgravet laks – sennepsdressing – surbrød
Dill Salt And Sugar Cured Salmon – Mustard Dressing – Sourdough Bread
210,- | € 29

Cremet hummersuppe – jomfruhummer – cognac – små urter
Creamy Lobster Soup – Norway Lobster – Cognac – Herbs
238,- | € 33

Confiteret kalvebrissel – grønkål – karljohansauce
Veal Sweetbread Confit – Kale – Penny Bun Sauce
208,- | € 29



Svampeconsommé – pocheret æg – stegte svampe
Mushroom Consommé – Poached Egg – Fried Mushrooms
185,- | € 26

Skindstegt torsk – persillekartofler – sauce nage – friterede kapers
Cod Roasted On The Skin – Parsley Potatoes –
Sauce Nage – Fried Capers
325,- | € 45

**Braiserede kalvekæber – perleløg – svampe –
fed kartoffelmos med smør og urter – trøffelsky**
Braised Veal Cheeks – Pearl Onions – Mushrooms –
Mashed Potatoes With Butter And Herbs – Truffle Sauce
355,- | € 49

**Vegetarlasagne – selleri – urter – krydrede tomater –
løgsoubise – crudité**
Vegetarian Lasagne – Celeriac – Herbs – Seasoned Tomatoes –
Onion Soubise – Crudité
229,- | € 32



Hovedretter | Main Courses

**Flamberet peberbøf – håndskårne pommes frites –
pebersauce – salat à part (min. 2 kuverter)**
Pepper Beef Flambé – Hand-cut Chips – Pepper Sauce – Salad à Part
(Min. 2 persons)
445,- | € 62

**Oksemørbrad – hvidløgskartofler – garniture – hvidløgssmør
(min. 2 kuverter)**
Beef Tenderloin – Garlic Potatoes – Garnish – Garlic Butter
(Min. 2 persons)
445,- | € 62

**Grillstegt Sashi-bøf – håndskårne pommes frites –
bearnaisesauce – salat à part**
Grilled Sashi Steak – Hand-cut Chips – Bearnaise Sauce – Salad à Part
300 g Sashi-bøf 478,- | € 66
150 g Sashi-bøf 248,- | € 34

Desserter | Desserts

**5 Arla Unika-oste – økologiske oliven –
syltede nødder – hybenkompot – knækbrød**
5 Arla Unika Cheeses – Organic Olives –
Pickled Nuts – Rosehip Compote – Crisp Bread
178,- | € 25

Munkebjerg Islagkage – chokoladesauce – æblekompot
Munkebjerg Ice Cream Cake – Chocolate Sauce – Apple Compote
145,- | € 20

Gâteau Marcel – lakridsis – appelsinconfit
Gâteau Marcel - Liquorice Ice Cream – Orange Confit
155,- | € 22

Montebjerg Menu

Forret | Starter

**Ristet torsk – skorpe af bacon og parmesan –
marineret rødbede – rødbedegastrik – kaviar**

Fried Cod – Bacon And Parmesan Crust –
Marinated Beetroot – Beetroot Gatrique – Caviar

178,- | € 25

Mellemret | Side Dish

**Minihotdogs med confiteret andelår –
marinerede tyttebær – skarlotteløg – karsemayonnaise**

Mini Hot Dogs With Duck Leg Confit – Marinated Lingonberry –
Shallots – Cress Mayonnaise

158,- | € 22

Hovedret | Main Course

**Krondyrfilet med puffet spæk – grillet gulerodspuré –
grønkål – røget marvsauce med julens krydderier**

Venison Fillet With Pork Crackling – Grilled Carrot Purée –
Kale – Smoked Marrow Sauce With Christmas Spices

328,- | € 46

To retter | Two Courses kr. 425,- | € 59

Tre retter | Three Courses kr. 495,- | € 69

Fire retter | Four Courses kr. 565,- | € 78

Fem retter | Five Courses kr. 625,- | € 87

Ost | Cheese

Brud af Gammel Knas – trøffelhonning – abrikosbrød

Gammel Knas Cheese – Truffle Honey – Apricot Bread

178,- | € 25

Dessert | Dessert

**Arme riddere – kirsebærkompot – Amarena-skum –
creme af hvid kanelis – honningtuile**

Poor Knights Of Windsor – Cherry Compote – Amarena Foam –
White Cinnamon Ice Cream – Honey Tuile

145,- | € 20

Aperitif

Crémant d'Alsace

90,- | € 13

2006 Champagne Gardet

145,- | € 20

DECEMBER 2024

