



Panorama

Restauranten

A LA CARTE

Klassikere/Classics

Forretter | Starters

Dildgravet laks – sennepsdressing – surdejsbrød
Dill Salt And Sugar Cured Salmon – Mustard Dressing –
Sourdough Bread
218,- | € 30

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

Ristet kalvebrissel – majs – karljohansauce
Grilled Veal Sweetbread – Sweet Corn – Penny Bun Sauce
198,- | € 28

 **Jordskokcremesuppe – syltet jordskok – grøn olie – chips**
Jerusalem Artichoke Cream Soup – Pickled Jerusalem Artichoke –
Green Oil – Chips
168,- | € 23

Hovedretter | Main Courses

Flamberet peberbøf – håndskårne pommes frites – pebersauce
– salat à part (min. 2 kuverter)
Pepper Beef Flambé – Hand-Cut French Fries –
Pepper Sauce – Salad à Part (Min. 2 Persons)
458,- | € 64

Oksemørbrad – hvidløgskartofler – garniture –
hvidløgssmør (min. 2 kuverter)
Beef Tenderloin – Garlic Potatoes – Garniture –
Garlic Butter (Min. 2 Persons)
448,- | € 62

Grillstegt Sashi-bøf – bearnaisesauce – håndskårne
pommes frites – salat à part

Grilled Sashi Steak – Bearnaise Sauce – Hand-Cut French Fries –
Salad à Part

300 g Sashi-bøf 478,- | € 66

150 g Sashi-bøf 248,- | € 34

Helstegt rødtunge – persillekartofler – brunet smør – kapers
Roast Lemon Sole – Parsley Potatoes – Browned Butter – Capers
325,- | € 45

Wienerschnitzel af kalveinderlår – ærter – pommes sautées –
wienerdreng – smørsauce

Wienerschnitzel Of Veal Top Round – Peas – Pommes Sautées –
Lemon – Horseradish – Anchovy – Melted Butter
255,- | € 35

Stegt portobello – svampe a la creme – selleri – urtekartofler
Grilled Portobello – Mushrooms a la Creme – Celeriac –
Herb Potatoes
229,- | € 32



Ost & Desserter | Cheese & Desserts

Fem Arla Unika-oste – økologiske oliven – syltede nødder –
hybenkompot – knækbrød
Five Arla Unika Cheeses – Organic Olives – Pickled Nuts –
Rosehip Compote – Crispbread
178,- | € 25

Pecantærte – karamel – chokolade – nøddeis
Pecan Pie – Caramel – Chocolate – Nut Ice Cream
145,- | € 20

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

Fødevareallergi og -intolerance. Spørg os gerne til råds om indhold af allergener i vores menu.
Food allergy and food intolerance. Please ask us for advice about the content of allergens in our menus.

Nankelsjerg-menu

Tillægsret | Additional Dish

**Klassisk Blinis Demidoff – 30 g Baerii Caviar PRUNIER – fed
cremefraiche – skalotteløg – purløg – citron**
Classic Blinis Demidoff – 30 g Baerii Caviar PRUNIER –
Sour Cream – Shallots – Chives – Lemon
495,- | € 69

Forret | Starter

**Jomfruhummer – saltbagt blomkål – kaviar –
brunet smørblanquette**
Norwegian Lobster – Salt-Baked Cauliflower – Caviar –
Browned Butter Blanquette
178,- | € 25

Mellemret | Side Dish

Stegt foie gras – æbleflæsk – blommer i madeira – vintertroffel
Grilled Foie Gras – Applepork – Plums In Madeira – Winter Truffle
158,- | € 22

Hovedret | Main Course

**Rosastegt andebryst – krebinet af sprængt and –
pommes fondant – sherrysauce**
Rose Fried Duck Breast – Patty Of Pickled Duck –
Pommes Fondant – Sherry Sauce
328,- | € 46

Ost | Cheese

Stilton – portvin – bagte figner – krydderkage
Stilton – Port Wine – Baked Figs – Spice Cake
118,- | € 16

Dessert | Dessert

**Vaniljemousse – Amarena-kirsebær – ris –
iscreme på brændte mandler**
Vanilla Mousse – Amarena Cherries – Rice –
Ice Cream On Roasted Almonds
145,- | € 20

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

Aperitif

Crémant d'Alsace
80,- | € 11

2004 Champagne Gardet
130,- | € 18



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MUNKEBJERG
HOTEL