



# 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 – ristet jomfruhummer – cognac – julienne – urtemix

Creamy Lobster Soup – Roasted Scampi – Brandy – Julienne – Herb Mix

238,- | € 33

### Munkebjerg-slagterens egen Coppa – små salater – æble – hytteost – syltede løg – fransk dressing

Munkebjerg's Homemade Coppa – Different Salads – Apple – Cottage  
Cheese – Pickled Onions – French Dressing

185,- | € 26



### Blomkålssuppe – blomkålsbuketter – grøn olie – urtemix

Cauliflower Soup – Cauliflower Florets – Green Oil – Herb Mix

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 søtunge “Belle Meunière” – persillekartofler – brunet smør – kapers

Roast Dover Sole “Belle Meunière” – Parsley Potatoes – Browned Butter  
– Capers

525,- | € 73

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

Wienerschnitzel Of Veal Top Round – Peas – Pommes Sautées – Lemon –  
Horseradish – Anchovy – Melted Butter

255,- | € 35

### Tateletter – grønne og hvide asparges – tomatconcassé – persille

Patty Shells – Green And White Asparagus – Tomato Concassé – Parsley

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

### Munkebjerg islagkage – chokoladesauce – æblekompot

Munkebjerg Ice Cream Cake – Chocolate Sauce – Apple Compote

145,- | € 20

### Rødgrød – Arla Unika fløde 48 % – lakridsis – tuille

Stewed Red Berry Fruits – Cream 48 % – Licorice Ice Cream – Tuille

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.

# Markesbjerg-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  
525,- | € 73

## Forret | Starter

**Ristet kulmule – spinat – asparges – citron – purløg – sesam – sauce vin jaune – stenbiderrogn**  
Fried Hake – Spinach – Asparagus – Lemon – Chives – Sesame – Sauce Vin Jaune – Lumpfish Roe  
178,- | € 25

## Mellemret | Side Dish

**Stegte kammuslinger – grillet agurk – jordkokchips – agurkespirer**  
Fried Scallops – Grilled Cucumber – Sunchoke Crisps – Cucumber Sprouts  
158,- | € 22

## Hovedret | Main Course

**“Synnejysk” Gråsten-kylling – ramsløgssauce – kålrabi – grønne asparges – pommes rösti**  
“Synnejysk” Gråsten Chicken – Ramson Sauce – Yellow Turnip – Green Asparagus – Pommes Rösti  
328,- | € 46

## Ost | Cheese

**Brioche – “Loke” – cremefraiche – “Karamelsten” – citron**  
Brioche – “Loke” Fresh Cheese – Sour Cream – “Karamelsten” – Lemon  
178,- | € 25

## Dessert | Dessert

**Syltede rabarber – rabarberconsommé – cremefraiche – rosmarin-is – tuille**  
Pickled Rhubarbs – Rhubarb Consommé – Sour Cream – Rosemary Ice Cream – Tuille  
145,- | € 20

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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  
85,- | € 12  
2004 Champagne Gardet  
145,- | € 20

