



Profost

Restaurants

MENUKORT

Frøkostmenu

LUNCH MENU

Kan bestilles kl. 12.00-17.00. | Can be ordered from 12 Noon to 5 p.m.

Stjernesked – stegte og dampede rødspættefileter –
røget laks – håndpillede rejer – asparges – dressing
Shooting Star – Fried And Steamed Fillets Of Plaice –
Smoked Salmon – Hand Peeled Prawns – Asparagus – Dressing
255,- | 35 €

Pariserbøf – pickles – kapers – løg – rødbede – æggeblomme
Fried Beef Tartare – Pickles – Capers – Onion – Beetroot – Egg Yolk
245,- | 34 €

Munkebjergburger – agurkerelish – syltede rødøl –
tomat – aioli – salat – pommes frites
Munkebjerg Burger – Cucumber Relish – Pickled Red Onions –
Tomato – Aioli – Lettuce – French Fries
245,- | € 34

Grillstegt Sashi-bøf – årstidens grønsager –
nye kartofler – pebersauce
Grilled Sashi Steak – Seasonal Vegetables – New Potatoes – Pepper Sauce
300 g Sashi-bøf 478,- | € 66
150 g Sashi-bøf 248,- | € 34

Clubsandwich – stegt kylling – bacon –
karrydressing – spejlæg – tomat – salat
Club Sandwich – Fried Chicken – Bacon –
Curry Dressing – Fried Egg – Tomato – Lettuce
165,- | € 23

Cæsarsalat – stegt kyllingebryst – urter – brødcroutoner
Caesar Salad – Fried Chicken Breast – Herbs – Bread Croutons
165,- | € 23

Moules Frites – aioli – urter – friskbagt brød
Moules Frites – Aioli – Herbs – Freshly Baked Bread
248,- | € 34

Sol over Munkebjerg – røget sild – radise
– rå løg – æggeblomme – rugbrød
Sol over Munkebjerg – Smoked Herring –
Radish – Raw Onion – Egg Yolk – Rye Bread
165,- | € 23

Tatar af okseinderlår – peberrodsemulsion –
syltede svampe – urter – kartoffelchips
Scraped Raw Beef Top Round – Horseradish Emulsion –
Pickled Mushrooms – Herbs – Potato Chips
228,- | € 32

Grillet Sashi-Ribeye – ratatouille – hvidløgssmør –
håndskårne pommes frites
Grilled Sashi-Ribeye – Ratatouille – Garlic Butter –
Hand Cut French Fries
478,- | € 66

Fødevarerallergi 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.

**Munkebjerg snackbræt – hjemmelavet ølpølse – saltede mandler –
radiser – friskost – oliven – rejeflager – hummus**
Munkebjerg Snack Plate – Homemade Beer Sausage – Salted Almonds –
Radishes – Fresh Cheese – Olives – Prawn Flakes – Hummus
118,- | € 16



Cæsarsalat – avocado – urter – brødcroutoner
Caesar Salad – Avocado – Herbs – Bread Croutons
165,- | € 23



**Falafel Burger – agurkerelish – syltede rødløg –
grillede peberfrugter – tomat – aioli – salat – pommes frites**
Falafel Burger – Cucumber Relish – Pickled Red Onions –
Grilled Bell Peppers – Tomato – Aioli – Lettuce – French Fries
245,- | € 34

Dessert | Dessert

Ostetallerken med fem slags gode danske oste
Cheese Plate With Five Kinds Of Tasty Danish Cheeses
178,- | € 25

Creme Brulé – friske bær – vaniljeis – tuille
Crème Brûlée – Fresh Berries – Vanilla Ice Cream – Tuille
145,- | € 20

**Rødgrød – vaniljeis –
krystalliseret hvid chokolade – estragonstøv**
Stewed Red Berry Fruits – Vanilla Ice Cream –
Crystallised White Chocolate – Tarragon Dust
145,- | € 20

Munkebjerg Islagkage – ganache – chokoladesauce – friske bær
Munkebjerg Ice Cream Cake – Ganache – Chocolate Sauce – Fresh Berries
145,- | € 20

Peanut Financier – chokoladeis – saltkaramelmousse
Peanut Financier – Chocolate Ice Cream – Salted Caramel Mousse
145,- | € 20

SODAVAND/MOST

Softdrinks/Juices

Sodavand 37,- | € 5

Soft Drinks

Most fra Østergaard Frugtplantag, 25 cl 50,- | € 7

Rabarber | Solbær | Appelsin | Hyldeblomst | Æble

Juice from Østergaard Frugtplantage, 25 cl

Rhubarbs | Blackcurrant | Orange | Elder Flower | Apple

ØL, ALKOHOLFRI, 33 CL

Beer, Non-Alcoholic, 33 Cl

Carlsberg Nordic 0,0 % 45,- | € 6

Brooklyn Brewery 0,4 % 45,- | € 6

Kronenbourg 1664 Blanc 0,5 % 45,- | € 6

ØL, 33 CL

Beer, 33 cl

Carlsberg 4,6 % 42,- | € 6

Grøn Tuborg 4,6 % 42,- | € 6

Tuborg Classic 4,6 % 45,- | € 6

KOLDING GÅRDBRYGGERI, 50 cl

Tusmørke, Imperial Stout 8 % 89,- | € 12

Den Rette Hylde, Hvedeøl 5 % | Wheat Beer 5 % 89,- | € 12

Jutlanpia, Hazy IPA 6 % 89,- | € 12

Evergreen, Pilsner 4,6 % 89,- | € 12

Grimbergen Blonde, 33 cl 65,- | € 9

Grimbergen Double Ambrée, 33 cl 65,- | € 9

VINE

Wines

2022 Château de Cassaigne Labyrinthe, Côtes de Gascogne

Glas | Glass 90,- | € 13

½ flaske | ½ Bottle 200,- | € 28

Flaske | Bottle 360,- | € 50

2019 Seigneur de Beauval, Bordeaux Supérieur

Glas | Glass 90,- | € 13

½ flaske | ½ Bottle 200,- | € 28

Flaske | Bottle 360,- | € 50

AKVAVIT, 2 CL

Acquavit 2 cl

Rød Aalborg 45,- | € 6

Dild Akvavit 45,- | € 6

Linie Akvavit 50,- | € 7

Jubilæums Akvavit 50,- | € 7