



Panorama

Restaurants

A LA CARTE

Forretter

Forretter | Starters

Makrel – sesam – soja – wasabi
Mackerel – Sesame – Soya – Wasabi
165,- | 23 €

**Røget laks – rygeost –
ginmarineret agurk – radisecrudité – dildtuille**
Smoked Salmon – Smoked Fresh Cheese –
Gin Marinated Cucumber – Radish Crudité – Dill Tuille
185,- | 26 €

Hummerbisque – vesterhavsfisk – cognac
Lobster Bisque – North Sea Fish – Cognac
238,- | 33 €

Ærtesuppe – Double Fraiche 48 % – friske ærter – persilleolie
Pea Soup – Double Fraiche Sour Cream 48 % – Fresh Peas – Parsley Oil
165,- | 23 €

**Rømmørejer – kaviar – pikant mayonnaise – citron –
hjertesalat – dild – melba toast**
Rømø Prawns – Caviar – Spiced Mayonnaise –
Lemon – Cos Lettuce – Dill – Melba Toast
285,- | 40 €

Smørpocheret sandart – blomkålspuré – crudité – dild-beurre blanc
Butter Poached Zander – Cauliflower Purée – Crudité – Dill Beurre Blanc
185,- | 26 €

**Confiteret kyllingelår fra Hopballe Mølle –
Havgus – timianemulsion – gulerod**
Chicken Leg Confit From Hopballe Mølle –
Havgus Cheese – Thyme Emulsion – Carrot
215,- | 30 €

Hovedretter

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

Hovedretter | Main Courses

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

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

Sashi-bøf – årstidens grønsager – nye kartofler – bernaisesauce
Sashi Steak – Seasonal Vegetables – New potatoes – Bearnaise Sauce
300 g Sashi-bøf 478,- | € 66
150 g Sashi-bøf 248,- | € 34

**Lammeculotte – knuste nye kartofler –
spidskål – rosmarinsky**
Lamb Loin – Crushed New Potatoes –
Pointed Cabbage – Rosemary Stock
328,- | 46 €

Helstegt rødspætte – grillet citron – persillekartofler – brunet smør – årstidens grønsager
Roasted Whole Plaice – Grilled Lemon – Parsley Potatoes – Browned Butter – Seasonal Vegetables
345,- | 48 €

Letsprængt Hopballe Mølle-kylling – lys peberrodssauce – årstidens grønsager – nye kartofler
Lightly Saltbaked Hopballe Mølle Chicken – Horseradish Sauce – Seasonal Vegetables – New Potatoes
328,- | 46 €

Stegt Blomkål – linser – pesto
Fried Cauliflower – Lentils – Pesto
229,- | 32 €

Vegansk Paella – safran – marinerede grønsager – oliventapenade
Vegan Paella – Saffron – Marinated Vegetables – Olive Tapenade
270,- | 38 €

Ost & dessert

Ost | Cheese

Ostertallerken med fem slags oste (Arla Unika) – hybenkompot – syltede nødder – oliven – knækbrød
Cheese Plate With Five Kinds Of Cheeses (Arla Unika) – Rosehip Compote – Pickled Nuts – Olives – Crispbread
178,- | 25 €

Dessert | Dessert

Crème Brûlée – 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

Aperitif

Crémant d'Alsace
85,- | € 12

2004 Champagne Gardet
145,- | € 20





JUNI 2024


MUNKEBJERG
HOTEL