



AUGUST 2024

  
**MUNKEBJERG**  
HOTEL



# 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 – hummerhaler – cognac – rodfrugter

Creamy Lobster Soup – Lobster Tails – Cognac – Root Vegetables  
218,- | € 30

### Gratineret svampetoast – trøffelgedeost – syltede cherrytomater

Mushroom Toast – Truffle Goat's Cheese – Pickled Cherry Tomatoes  
195,- | € 27

### Tartar af okseinderlår – syltede svampe – peberrodsmayonnaise – karse – chips

Beef Top Round Tartare – Pickled Mushrooms – Horseradish Mayonnaise – Cress – Crisps  
215,- | € 30

### Æble-/kåldumplings – blomkål – teriyaki

Apple/Cabbage Dumplings – Cauliflower – Teriyaki  
195,- | € 27

## 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 – hvidløgstkartofler – garniture – hvidløgssmør (min. 2 kuverter)

Beef Tenderloin – Garlic Potatoes – Garnish – Garlic Butter  
(Min. 2 persons)  
445,- | € 62

### Sashi-bøf – pommes frites – bernaisesauce – salat à part

Sashi Steak – Hand-cut Chips – Bearnaise Sauce – Salad à Part  
300 g Sashi-bøf 478,- | € 66  
150 g Sashi-bøf 248,- | € 34

### Wienerschnitzel – ærter – smørsauce – pommes sautées

Wiener Schnitzel – Peas – Melted Butter – Pommes Sautées  
325,- | € 45

### Skindstegt rødfisk – choucroute – blomkål – spinat – Riesling-sauce

Redfish Roasted On The Skin – Choucroute – Cauliflower – Spinach – Riesling Sauce  
325,- | € 45

### “Vegansk” svampebygotto – syltede bøgøhatte – forårsløg

“Vegan” Mushroom Bygotto – Pickled Mushrooms – Spring Onions  
229,- | € 32



## 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

### Vaffel af sød kartoffel – Tahiti-vanilje – æblesorbet/coulis – rå æble

Sweet Potato Waffle – Tahiti Vanilla – Apple Sorbet/Coulis – Raw Apple  
148,- | € 21

### Brombærtærte – kærnemælksis – brombær-“romtopf”

Blackberry Pie – Buttermilk Ice Cream – Blackberry “Rum Topf”  
155,- | € 22

# Munkebjerg Menu

## Forret | Starter

### Rimmet og røget kammusling – vandmelon – wasabimayonnaise – ingefær-/koriandersauce

Cured And Smoked Scallop – Watermelon – Wasabi Mayonnaise – Ginger/Coriander Sauce  
178,- | € 25

## Mellemret | Side Dish

### Pocheret pighvar – Gammel Knas-sauce – syltede agurker – artiskok – rogn

Poached Turbot – Gammel Knas Sauce – Pickled Cucumber – Artichoke – Roe  
158,- | € 22

## Hovedret | Main Course

### Medaljon af kalvemørbrad – jomfruhummer – selleri – pak choi – sauce jus

Medallion Of Veal Tenderloin – Scampi – Celriac – Pak Choi – Sauce Jus  
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

### Havgus fra Arla Unika – hybenkompot – økologiske oliven – syltede nødder – knækbrød

Havgus From Arla Unika – Rosehip Compote – Organic Olives – Pickled Nuts – Crisp Bread  
178,- | € 25

## Dessert | Dessert

### Abrikoskage – hvid chokoladeis – chokoladeganache – Grand Marnier og appelsinsauce

Apricot Cake – White Chocolate Ice Cream – Chocolate Ganache – Grand Marnier And Orange Sauce  
145,- | € 20



Crémant d'Alsace  
90,- | € 13

2004 Champagne Gardet

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 menu.