



# 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 – jomfruhummer – cognac – små urter**  
Creamy Lobster Soup – Norway Lobster – Cognac – Herbs  
238,- | € 33

**Confiteret kalvebrissel – grønkål – karljohansauce**  
Veal Sweetbread Confit – Kale – Penny Bun Sauce  
208,- | € 29



**Svampeconsommé – pocheret æg – stegte svampe**  
Mushroom Consommé – Poached Egg – Fried Mushrooms  
185,- | € 26

## 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 – hvidløgskartofler – garniture – hvidløgssmør  
(min. 2 kuverter)**  
Beef Tenderloin – Garlic Potatoes – Garnish – Garlic Butter  
(Min. 2 persons)  
445,- | € 62

**Grillstegt Sashi-bøf – håndskårne pommes frites –  
bearnaisesauce – salat à part**  
Grilled Sashi Steak – Hand-cut Chips – Bearnaise Sauce – Salad à Part  
300 g Sashi-bøf 478,- | € 66  
150 g Sashi-bøf 248,- | € 34

**Skindstegt torsk – persillekartofler – sauce nage – friterede kapers**  
Cod Roasted On The Skin – Parsley Potatoes –  
Sauce Nage – Fried Capers  
325,- | € 45

**Braiserede kalvekæber – perleløg – svampe –  
fed kartoffelmos med smør og urter – trøffelsky**  
Braised Veal Cheeks – Pearl Onions – Mushrooms –  
Mashed Potatoes With Butter And Herbs – Truffle Sauce  
355,- | € 49

**Vegetarlasagne – selleri – urter – krydrede tomater –  
løgsoubise – crudité**  
Vegetarian Lasagne – Celeriac – Herbs – Seasoned Tomatoes –  
Onion Soubise – Crudité  
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

**Gâteau Marcel – lakridsis – appelsinconfit**  
Gâteau Marcel - Liquorice Ice Cream – Orange Confit  
155,- | € 22

# Montebjerg Menu

## Forret | Starter

**Ristet torsk – skorpe af bacon og parmesan –  
marineret rødbede – rødbedegastrik – kaviar**  
Fried Cod – Bacon And Parmesan Crust –  
Marinated Beetroot – Beetroot Gatrique – Caviar  
178,- | € 25

## Mellemret | Side Dish

**Minihotdogs med confiteret andelår –  
marinerede tyttebær – skarlotteløg – karsemayonnaise**  
Mini Hot Dogs With Duck Leg Confit – Marinated Lingonberry –  
Shallots – Cress Mayonnaise  
158,- | € 22

## Hovedret | Main Course

**Iberco-nakkekam med puffet spæk – grillet gulerodspuré –  
grønkål – røget marvsauce med julens krydderier**  
Iberico Chuck Steak With Pork Crackling – Grilled Carrot Purée –  
Kale – Smoked Marrow Sauce With Christmas Spices  
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

**Brud af Gammel Knas – trøffelhonning – abrikosbrød**  
Gammel Knas Cheese – Truffle Honey – Apricot Bread  
178,- | € 25

## Dessert | Dessert

**Arme riddere – kirsebærkompot – Amarena-skum –  
creme af hvid kanelis – honningtuile**  
Poor Knights Of Windsor – Cherry Compote – Amarena Foam –  
White Cinnamon Ice Cream – Honey Tuile  
145,- | € 20

*Aperitif*

Crémant d'Alsace  
90,- | € 13

2004 Champagne Gardet  
145,- | € 20

NOVEMBER 2024

