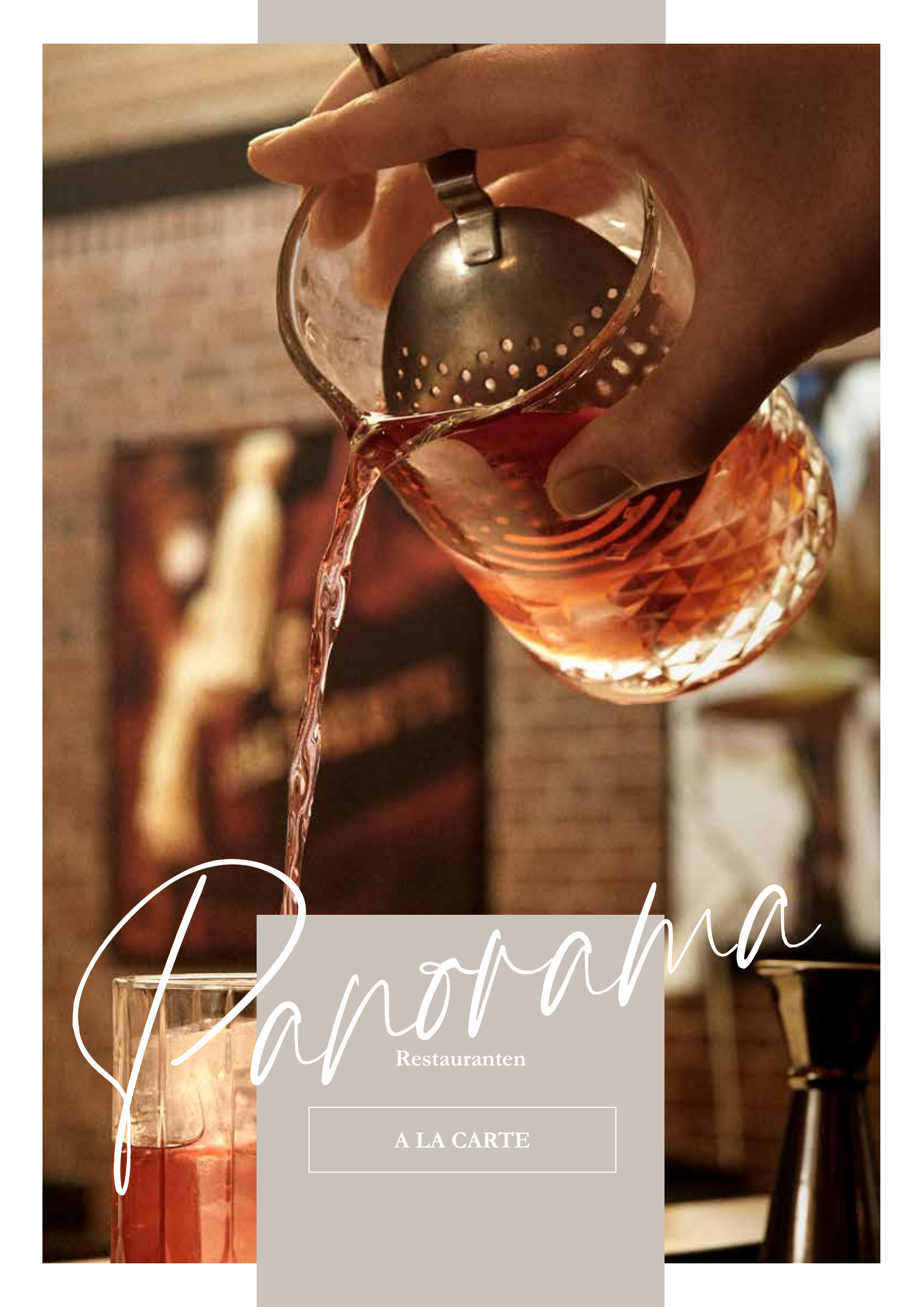




Panorama

Restaurants

A LA CARTE

Forretter | Starters**Hjemmerøget laksefilet – rygeost – radiser – karse**

Home Smoked Salmon – Smoked Cheese –
Radishes – Cress

178,- | € 25

Salat med Vejle Ådal ørred – kapers – saltet agurk – ristet brioche

Salad With Vejle Ådal Trout – Capers –
Salted Cucumbers – Toasted Brioche

168,- | € 23

Tatar af kalveinderlår – syltede svampe – kartoffelchips – cognac – grønne urter

Tatare Of Veal Top Round – Pickled Mushrooms –
Potato Crisps – Brandy – Green Herbs

220,- | € 31

Sommersalat – tomat – salatløg – olivenbrød – basilikum vinaigrette

Summer Salad – Tomato – Shallots – Olivebread –
Basil Vinaigrette

155,- | € 22

**Hovedretter | Main Courses****Moules frites – aioli – urter – pommes frites – hjemmebagt brød**

Moules Frites – Aioli – Herbs –
Chips – Home Baked Bread

298,- | € 41

Sashi-bøf – sommergrønt – bearnaisesauce – nye kartofler

Sashi Steak – Seasonal Vegetables –
Bearnaise Sauce – New Potatoes

300 g Sashi-bøf

485,- | € 67

200 g Sashi-bøf

345,- | € 48

Pandestegt rødspætte – persillekartofler – brunet smør – grillet citron

Roasted Whole Plaice – Parsley Potatoes –
Browned Butter – Grilled Lemon

315,- | € 44

Grillet ribeye – ratatouille –**hvidløgssmør – pommes frites**

Grilled Ribeye – Ratatouille –

Garlic Butter – Chips

435,- | € 60

Wienerschnitzel – pommes sauté –**ærter – wienerdreng – smørsauce**

Wiener Schnitzel – Pommes Sauté –

Peas – Garnish – Melted Butter

285,- | € 40

Stegt spidskål – blomkålscreme –**syltet blomkål – tomater – tomatskum**

Fried Pointed Cabbage – Cauliflower Cream –

Pickled Cauliflower – Tomatoes – Tomato Foam

218,- | € 30

**Risotto – kantareller – friterede broccoliskud – saltede mandler – æbler**

Risotto – Chanterelles – Fried Broccoli Sprouts –

Salted Almonds – Apple

245,- | € 34

**Desserter & Ost | Desserts & Cheese****Crème bruleé – friske bær – vaniljeis – tuille**

Creme Brulee – Fresh Berries –

Vanilla Ice Cream – Tuille

135,- | € 19

Munkebjerg islagkage – chokoladesauce –**chokoladeganache – friske bær**

Munkebjerg Ice Cream Cake – Chocolate Sauce –

Chocolate Ganache – Fresh Berries

145,- | € 20

Danske Oste – hybenkompot – syltede nødder – oliven – hjemmebagt knækbrød

Danish Cheeses – Rosehip Compote – Pickled Nuts –

Olives – Home Baked Crisp Bread

155,- | € 22

Munkebjerg Hotel har sin egen vandbrønd, hvilket sikrer vand af højeste kvalitet. Brønden ligger i et skovområde, hvor jorden aldrig har været opdyrket.

Den årlige kvalitetkontrol udføres af Eurofines

Munkebjerg Hotel has its own water well, which guarantees high quality water. The well is located in a forest area where the land has never been cultivated.

The annual quality control is carried out by Eurofines

Filtreret vand ad libitum med/uden brus

25,- | € 3

Filtered Water ad libitum still/sparkling

Per person/per person