



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

Tatara 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,-



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 – tomatikum

Fried Pointed Cabbage – Cauliflower Cream –

Pickled Cauliflower – Tomatoes – Tomato Foam

218,-



Risotto – kantareller – friterede broccoliskud –

saltede mandler – æbler

Risotto – Chanterelles – Fried Broccoli Sprouts –

Salted Almonds – Apple

245,-



Desserter & Ost | Desserts & Cheese

Crème brulée – 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 kvalitetskontrol udføres af Eurofins

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 Eurofins.

Filtreret vand ad libitum med/uden brus

25,- | € 3

Filtered Water ad libitum still/sparkling

Per person/per person



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 menus.