



# G's KØKKEN

## COMPOSE YOUR OWN MEAL

CHOOSE A MAIN COURSE, SIDES AND SAUCE

### G'S MENU - 545

#### SMOKED SALMON

Watercress cream - pickled cucumber  
radish - malt

#### TENDERLOIN OF VEAL

Jerusalem artichokes - beans  
pommes anna - red wine glaze

#### LEMON CHEESECAKE

Meringue - broken gel - flower

**Wine menu, 3 glasses - 250**

**Extra glass - 50**

**SUNSET MENU - 895**

**menu - wine - coffee - sweets**

### STARTERS

#### LOBSTER BISQUE - 155

Norway lobster - tomato salsa  
herbs - ramson oil

#### SMOKED SALMON - 145

Watercress cream - pickled cucumber  
radish - malt

#### BEEF TARTARE - 155

tarragon mayonnaise - celery  
cress - tomato dust

#### GREEN & WHITE ASPARAGUS - 155

Shrimps - ramson mayonnaise  
herb salad - shrimp chips

### G'S BURGER

#### BURGER - 195

bacon - cheese - salad  
french fries - chili mayo

### MAIN COURSES

#### RIBEYE 250 GR - 345

#### TENDERLOIN OF VEAL 200 GR - 325

#### LAMB CULOTTE - 255

#### GUINEA FOWL BREAST - 235

#### REDFISH WITH SAUCE PIMENT - 255

#### VEGETARIAN STEAK - 165

### SIDES VARM

#### FRENCH FRIES - 45

#### POMMES ANNA - 45

#### BAKED JERUSALEM

#### ARTICHOKES - 45

puree - pickled onion - chips

#### FRIED KING OYSTER

#### MUSHROOM - 45

mushroom mayonnaise - parsley

#### BEAN SAUTE - 45

pepperbacon - mustard vinaigrette  
onion - herbs

### SIDES COLD

#### CAESAR SALAD - 45

#### GREEN SALAD - 45

pickled - crunch

#### BROCCOLINI - 45

sesame dressing

### SAUCES

#### SAUCE BEARNAISE - 45

#### PEPPER SAUCE - 45

#### RED WINE GLAZE - 45

#### SAUCE PIMENT - 45

### DESSERT

#### RHUBARB MAZARIN - 125

Poached rhubarb - licorice truffle  
rhubarb sorbet - crunch

#### LEMON CHEESECAKE - 125

Meringue - broken gel - flower

#### CHOCOLATE

#### SPONGE CAKE - 125

Coffee cream  
white chocolate ice cream  
raspberry - dust