

# Brøndums Hotel

a la carte menu



## APERITIF & SNACKS

OISTERS	55.00 KR
<i>Served with vinaigrette and lemon - minimum 3 pieces. Price per piece</i>	
SNACKS	235.00 KR
<i>Served with a glass of champagne</i>	

## APPETIZERS

CURED VENISON	195.00 KR
<i>Juniper and quail eggs</i>	
BRØNDUMS CAVIAR	615.00 KR
<i>30 grams of GOLD Caviar, blinis, onions, and sour cream</i>	
MUSHROOM BROTH	195.00 KR
<i>Eggcreme, potato and truffle</i>	
MADAM BRØNDUM'S FISH SOUP	195.00 KR
<i>Two types of fish, fresh herbs, and dill oil</i>	

## MAIN COURSES

PLAICE Á LA SKAWBO	295.00 KR
<i>Potatoes, lingonberries, and butter sauce</i>	
TOURNEDOS AU POIVRE	495.00 KR
<i>Pommes fondant</i>	
DANISH GOURMET VEAL	345.00 KR
<i>Cabbage and black lime sauce</i>	
ANGLERFISH	365.00 KR
<i>Apple compote, smoked bacon, and cider sauce</i>	

## DESSERTS

CRÊPES SUZETTE WITH VANILLA ICE CREAM	225.00 KR
<i>Served for 2-10 guests. Price per person</i>	
CHEESEPLATE	55.00 KR
<i>Served with sweet accompaniments. Choose a minimum of 3 cheeses - price per piece.</i>	
WARM CHOCOLATE SOUFFLÉ	195.00 KR
<i>Crème Anglaise</i>	
POACHED PEAR	185.00 KR
<i>Pear sorbet and sabayon</i>	
PETIT FOURS	125.00 KR
<i>Variation of 3 different kinds</i>	

# BRØNDUM'S INSPIRATION

## MENU

MUSHROOM BROTH  
*Eggcreme, potato and truffle*

CURED VENSION  
*Juniper and quail eggs*

ANGLERFISH  
*Apple compote, smoked bacon, and cider sauce*

DANISH GOURMET VEAL  
*Cabbage and black lime sauce*

POACHED PEAR  
*Pear sorbet and sabayon*

### 3 DISHES 525.00 KR

VENSION – VEAL – POACHED PEAR  
*Wine menu, 3 glasses: 525.00 KR*

### 4 DISHES 645.00 KR

MUSHROOM BROTH – VENSION – VEAL – POACHED PEAR  
*Wine menu, 4 glasses: 615.00 KR*

### 5 DISHES 750.00 KR

MUSHROOM BROTH – VENSION - ANGLERFISH – VEAL - POACHED PEAR  
*Wine menu, 5 glasses: 725.00 KR*

## WINES

2021 RIESLING  
*Frankland Estate,  
Frankland River Region, Australia*

2020 CROZES-HERMITAGE  
*Domaine du Colombier,  
Rhône, France*

2020 HAUTES  
*Côte de Nuits, Lupé-Cholet,  
Bourgogne, France*

2020 GIGONDAS  
*Château de Saint Cosme,  
Rhône, France*

2020 TOKAJI LATE HARVEST  
*"Oremus", Vega Sicilia,  
Tokaji, Hungary*

# A BRØNDUM'S EVENING

Champagne and Brøndum's snacks  
5-course menu and wine menu with mineral water  
French press coffee, digestif, and Brøndum's petits fours  
**1.895.00 KR**

*The latest order for A Brøndum's Evening and 5-course menu is at 7:30 PM  
The inspiration menu is fixed, and therefore it is not possible to substitute dishes.*