

SPARKLING

	Bottle	Glass
Cava Castell de Fades Organic Spain.....	525,00	95,00
Proverbiwo Prosecco DOC Organic Italy	525,00	95,00
Champagne Thierry Fournier Blanc de Blancs France.....	725,00	145,00
Champagne Moët & Chandon Brut Impérial Epernay	865,00	
Champagne Veuve Clicquot Brut, Reims France.....	910,00	
Champagne Veuve Clicquot Rosé, Reims France.....	965,00	
Champagne Dom Pérignon Brut Vintage, Epernay France.....	4.350,00	

WHITE WINE

	Bottle	Glass
Sensas Chardonnay, Pays d’Oc France.....	475,00	100,00
Famille Hugel, Riesling-Pinot Gris, Alsace France.....	505,00	105,00
Bodegas Menade Sauvignon Blanc, Castill y León Rueda DO. Spain	550,00	125,00
Henri Bourgeois Sancerre Les Baronnes, Loire France.....	645,00	140,00
Château Ste. Michelle Chardonnay, Washington State USA	575,00	
Maison Louis Jadot Chablis Cellier du Valvan, Bourgogne France.....	695,00	

ROSÉ WINE

	Bottle	Glass
Tommasi Chiaretto Bardolino Rosé Veneto Italy	495,00	100,00
Whispering Angel, Côte de Provence Rosé France.....	625,00	

RED WINE

	Bottle	Glass
Sensas Syrah/Cabernet Sauvignon, Pays d’Oc France	475,00	100,00
Legaris Organic, Castilla y León, Ribera del Duero Spain.....	550,00	125,00
Tommasi Ripasso Valpolicella Classico Superiore Veneto Italy	600,00	130,00
Maison Louis Jadot, Bourgogne Rouge Pinot Noir, Bourgogne France	695,00	140,00
Au Bon Climat Pinot Noir Santa Barbara, California USA.....	725,00	
PSI Peter Sisseck, Domingo de Pingus, Ribera del Duero Spain	850,00	
Barolo La Pieve, Marziano Abbona, Piemonte Italy.....	750,00	
Château Vieux-Guinot, Saint Emilion Grand Cru France.....	615,00	

THE
LOUNGE
BAR & RESTAURANT

SNACKS

Vitello Tonnato 120
Kalvefilet – tun – ansjos – bacon mayo creme –
kapers - persille olie.

Vitello tonnato
Tender veal loin – tuna fish – onion cream –
fried capers – baconmayo – parsley oil.

Middelhavsmezze105
Fladbrød i arabisk stil – rødbede hummus – mynte –
citronolie – granatæble – sprødstegte kikærter.

Mediterranean Mezze
Arabic-style flatbread served with beetroot hummus –
mint – lemon oil – pomegranate – crispy fried chickpeas.

Empanada's115
Osso Bucco – tomat dip – citron - balsamico.

Empanada's
Braised Osso Bucco – grated tomato dip –
lemon – balsamic glaze.

Svinebryst 120
Sprødt honning marineret svinekød – chili –
ingefær – sprød råsalat.

Pork Belly
Crispy honey marinated pork – chili – ginger -raw salad.

Burrata 125
Cremet ost – ærter – rosmarin – honning –
peberrod – focaccia.

Burrata
Creamy cheese - peaches – rosemary – honey –
horseradish – grilled focaccia.

Lakse tartar155
Vild laks – avocado – wasabi mayo –
tang chips – yuzu dressing.

Salmon tartare
Wild salmon – avocado – wasabi mayo -
seaweed crackers – yuzu dressing.

Steak Tartare155
Steak tartar – sennep – skalotteløg –
æg – pickles – persille.

Steak Tartare
Steak tartare – mustard – shallots –
egg – pickles – parsley.

PLATES & BOWLS

Pandestegt helleflynder320
Helleflynder – Dashi beurre Blanc – broccolini –
kimchi – kartofler.

Pan-fried Halibut
Halibut – Dashi beurre Blanc – broccolini –
kimchi emulsion - potatoes.

Ravioli255
Ravioli med svampe & trøffelfyld –
vendt i kål & citron – Pecorino ost.

Ravioli
Ravioli filled with mushrooms & truffle
– tossed in a kale & lemon emulsion – Pecorino cheese.

Fish'n chips265
Sprød torsk – tartar sauce – mosedede ærter –
malteddike – pommes frites.

Fish'n chips
Crisp cod fillet - tartar sauce – mushy peas –
malt vinegar – hand cut fries.

Økologisk Kylling245
Stegt kylling – gulerod/ingefær/estragon velouté –
citrongræs olie – danske kartofler.

Ecological Chicken
Roasted chicken – carrot/ginger/tarragon velouté –
lemongrass oil – Danish potatoes.

★ OUR SIGNATURE DISHES ★

Prime Rib Eye Steak 405
Rib Eye Steak 300 gr. - Bearnaise smør – pebersauce –
pommes frites – tomat & asparges salat.

Prime Rib Eye Steak
Rib Eye Steak 300 gr. – Bearnaise butter – green peppercorn
sauce - hand cut fries – tomato & asparagus salad.

The Lounge burger245
Oksekød – røget cheddarost – Pancetta – Dijon mayo –
pommes frites.

The Lounge burger
Beef patty – smoked cheddar cheese – Pancetta –
Dijon mayo – hand cut fries.

Vegansk burger245
Beyond meet glaseret med mango & chili –
vegansk yoghurt & mint dressing – sprøde løgringe –
syltede gulerødder – pommes frites.

Vegan burger
Beyond meet glazed with mango & chili –
vegan yoghurt & mint dressing – crispy onion rings –
pickled carrots – hand cut fries.

Chef's Salat235
Sprød salat – sennep & honning dressing –
sprød Pancetta – confiteret kylling – avocado –
agurk – parmesan – focaccia croutoner.

Chef's Salad
Crisp baby gem – crispy Pancetta – confit chicken –
avocado – cucumber & parmesan shavings –
honey & mustard dressing – focaccia croutons.

Skagen smørrebrød225
Rugbrød – rejer – grillet jomfruhummer - mayonnaise
– rødløg – dild – peberød - citron.

Open Sandwich
Local rye bread – shrimps – grilled langoustine –
mayo – red onions – dill – horseradish - lemon.

CHEF'S SHARING MENU

Let our Chef's create a mouth watering
combination of sharing dishes for you.

Minimum 2 people 495 p.p.

SWEETER THINGS

Karamelliseret ananas 95
Ananas – kardemomme – stjerne anis – kanel –
amaretto crème – mælke chokolade.

Caramelized Pineapple
Pineapple – cardamom – star anis – cinnamon –
amaretto cream – milk chocolate.

Chokolade Crème Brûlée 95
Mandelmælk – hindbær sorbet (V).

Chocolate Crème Brûlée
With almond milk – Raspberry sorbet (V).

Yuzu Panna cotta 95
Ristet kokos crumble – match gel.

Yuzu Panna cotta
Roasted coconut crumble – match gel.

Udvalg af is 85

Selection of Ice Cream

Dagens kager og bagværk55

Cakes and pastries of the day