

THE
LOUNGE

BAR & RESTAURANT

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SNACKS

Ristet græskar 125

Hokkaido græskar – karamelliseret pecannødder – kommen – sirup – chili ristede græskarkerner.

Roasted Pumpkin

Hokkaido pumpkin – caramelized pecans – cummin – maple syrup – chili roasted pumpkin seeds.

Marokkanske kødboller 125

Hakket kød – krydret tomatsose – yoghurt – chili – bagt æg – grillet hvidløgs fladbrød.

Moroccan meatballs

Juicy beef – spiced tomato sauce – yoghurt – chili – baked egg – grilled garlic flat bread.

Svinebryst 120

Sprødt teriyaki marineret svinekød – chili – ingefær – sprød råsalat.

Pork Belly

Crispy teriyaki marinated pork – chili – ginger – raw salad.

Burrata 140

Cremet ost – karamelliseret figer – ristede hasselnødder – Argula salatblade – dressing af ristede efterårsblommer – focaccia.

Burrata

Creamy cheese – caramelized figs – toasted hazelnuts – Argula salad leaves – roasted autumn plum dressing – grilled focaccia.

Tun tartar 150

Tun – kokos – lime – sesam – agurk – avocado – sprøde glasnudler.

Tuna tartare

Yellow tuna – coconut – lime – sesame – cucumber – avocado – crispy glass noodles.

Steak tartar 145

Steak tartar – syltet kålrabi – peberrod aioli – estragon olie – sprødt rugbrød.

Steak Tartare

Prime tenderloin – pickled kohlrabi – horseradish aioli – tarragon oil – crispy rye bread.

Vegansk falafel 95

Rødbeder – kikærter – ingefær & sesam dip.

Vegan Falafel

Beetroot – chickpeas – ginger & sesame dip.

PLATES & BOWLS

Pandestegt laks 225

Laks med nødder på toppen – selleri puré – ristet fennikel – gulerødder – citrus Beurre Blanc.

Pan-fried salmon

Salmon – crusted with nuts – celeriac puree – roasted fennel – carrot – citrus Beurre Blanc.

Ravioli 265

Ravioli med artiskok – Pecorino ost – salvie – kastanje pangratto.

Ravioli

Ravioli filled with artichoke – Pecorino cheese – sage – chestnut pangratto.

Fish'n chips 265

Sprød torsk – tartar sauce – mosedede ærter – malteddike – pommes frites.

Fish'n chips

Crisp cod fillet – tartar sauce – mushy peas – malt vinegar – hand cut fries.

Confiteret and 295

Mørt andelår – syltede gulerødder – græskar – braiserede linser – andejus.

Confit duck

Tender duck leg – pickled carrots – pumpkin – braised lentils – duck jus.

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★ OUR SIGNATURE DISHES ★

Prime Rib Eye Steak425

Rib Eye Steak 300 gr. – forkullet savoy kål –
confiteret hvidløg – røget marvbenssmør – pommes frites.

Prime Rib Eye Steak

Rib Eye Steak 300 gr. – charred savoy cabbage –
confit garlic – smoked marrow bone butter.

The Lounge burger245

Krogmodnet oksekød – ciderkogt æble – vintage cheddarost –
bacon – sølvløg – røget BBQ dressing.

The Lounge burger

Dry aged beef – apples cooked in cider – vintage cheddar
cheese – bacon – smokey BBQ dressing – silver onions.

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.

The Lounge Salat235

Sprød salat – sennep & honing dressing –
sprød bacon – confiteret kylling – avocado –
agurk – parmesan – focaccia croutoner.

The Lounge Salad

Crisp baby gem – crispy bacon – confit chicken –
avocado – cucumber – parmesan shavings –
honey & mustard dressing – focaccia croutons.

The Lounge smørrebrød135

Smørstegt rugbrød – hønsesalat – svampe –
sprøde løg – bacon.

The Lounge Sandwich

Classic Danish hønsesalat – mushrooms –
crisp silver onions – smoked bacon – butter fried rye bread.

CHEF'S SHARING MENU

Let us create a sharing menu for you.

Minimum 2 people 495 p.p.

SWEETER THINGS

Solbær mousse95

Kardemomme & æblekompot – ristede hasselnødder.

Blackberry mousse

Cardamon & apple compote – toasted hazelnuts.

Chokolade fondant115

Kandiseret appelsin – vanille is –
saltet brunet smør – whiskey crumble.

Chocolate fondant

Candied orange – vanilla ice cream –
salted brown butter – whiskey crumble .

Crème Brûlée95

Kirsebær sorbet.

Crème Brûlée

Cherry sorbet.

Udvalg af is85

Selection of Ice Cream

Dagens kager og bagværk55

Cakes and pastries of the day

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	