

## Tasting Menu

### 355 per person – min. 2 people

1st serving - Cured salmon sashimi and mushroom arancini

2nd serving - Moules Frites

3rd serving - Beef Bourguignon

Chosen dishes in smaller sizes / Udvalgte retter i mindre størrelser

## Snacks

Mushroom arancini, rice, truffle mayo / Svampe arancini, ris, trøffelmayo <sup>(G,L,V)</sup>	99
Mixed Kalamata olives / Blandede Kalamata oliven <sup>(VG)</sup>	59
Honey roasted salted almonds / Honningristede saltede mandler <sup>(N)</sup>	59
Bite-size beer sausages / Ølpølser, hapser	59
Vegetable crisps / Grøntsagschips <sup>(G, VG)</sup>	59
Baerii caviar 10 g	199

## Smaller dishes / Mindre retter

Charcuterie	165
Fennel salami, parmesan grignotons, Manchego, homemade quince marmalade, crackers <sup>(G,L)</sup>	
Fennikel salami, parmesan grignotons, Manchego, hjemmelavet kvædemarmelade, knækbrød	
Cured Faroese salmon sashimi, blackened avocado, pickled jalapeño, salmon roe, tomato water	149
Rimmet færøsk laksesashimi, avocado, syltede jalapeño, lakserogn, tomatvand	
Himmerland beef tartar, Dijon crème, red onion, horseradish, crispy capers, homemadetoasted brioche <sup>(G,L)</sup>	169
Oksetatar af Himmerlands kvæg, Dijon crème, rødløg, peberrod, dybstegte kapers, hjemmelavet brioche toast	
Marriott club sandwich, smoked turkey, bacon, egg, tomato, lettuce, curry dressing, potato chips <sup>(G,L)</sup>	149
Marriott club sandwich, røget kalkun, bacon, æg, tomat, iceberg salat, karrydressing, franske kartofler	
Burrata, organic fresh cheese, braised leek, sugar-fried tomatoes, balsamic vinaigrette <sup>(L)</sup>	135
Burrata frisk ost, bagte porrer, sukkerstegte tomater, balsamico	
Smoked Danish beetroot, cream cheese, caramelized hazelnuts, Danish apple-celery emulsion <sup>(N,L,V)</sup>	129
Hjemmerøget dansk rødbede, flødeost, karameliserede hasselnødder, dansk Elstar æble-selleriemulsion	

## Add a litte extra/ Tilføj lidt ekstra

French fries, ketchup, mayo	75	Green garden salad	55
Black rice	59	Potato purée	75
Onion rings, sweet jalapeño dressing	75	Roasted potatoes	59

**Mains/Hovedretter**

Beef Bourguignon - 24h slow cooked brisket - redwine - beets - lingon berries - potatoe pure <sup>(G,L)</sup> Bøf Bourgoignon, 24 timers langtidsstegt kalvespidsbryst, rødvin, rødbeder, tyttebær, kartoffel purè	265
Moules Frites, Danish organic mussels, crème, beetroot aioli, French fries <sup>(G,L)</sup> Moules Frites, økologiske danske blåmuslinger, fløde, rødbede aioli, pommes frites	199 / 245
Nordic fusion salad, black rice, avocado, sweet ginger-marinated red cabbage, cherry tomatoes, bean sprouts, roasted pumpkin seeds, chili lime dressing Add: Grilled chicken or shrimp +89 Nordisk fusion salat, sorte ris, avocado, sød ingefær-marinert rødkål, cherytomater, bønnespirer, ristede græskarkerner, chili lime dressing Tilføj: Grillet kylling eller håndpillede rejer +89	199
250 g striploin, sauce béarnaise, French fries, green salad, lemon oil <sup>(G,L)</sup> 250 g striploin, bearnaise, pommes frites, grøn salat, citronolie	345
Pan-fried cod from Skagerrak, roasted celery purée, leek, tarragon sauce, seared potatoes <sup>(L)</sup> Pandestegt torsk fra Skagerrak, bagt selleri purè, porre, estragonsauce, stegte asparageskartoffler	285
Truffle risotto, mushrooms, lemon oil, parmesan crumble <sup>(L,V)</sup> Trøffel risotto, svampe, citronolie, parmesan crumble	245
Marriott bacon cheddar cheeseburger 100% beef patty, brioche bun, pickled red onions, bacon, sweet jalapeño dressing - French fries <sup>(G,L)</sup> Plant-based option available 100% oksekød, brioche bolle, syltede rødløg, bacon, sød jalapeño-dressing - pommes frites Plantebaseret alternativ tilbydes	239
Chicken ballotine, celery, sauce blanquette with saffron, crispy kale, seared potatoes <sup>(L)</sup> Kylling ballotine, selleri, sauce blanquette med safron, sprød kål, ristede asparageskartofler	245
Celeriac symphony, baked celeriac, crispy celeriac, celeriac miso crème, baked white onion, <sup>(N,VG)</sup> browned butter, roasted hazelnuts. Add: Grilled chicken or shrimps +89 Symfoni af knoldselleri, bagt knoldselleri, sprød knoldselleri, knoldselleri miso creme, bagt salatløg, brunet smør, ristede hasselnødder. Tilføj: Grillet kylling eller håndpillede rejer +89	195

**Desserts/Desserter**

Sticky toffee pudding, caramel, vanilla ice cream, fresh berries <sup>(G,L,N)</sup> Sticky toffee pudding, karamel, vaniljeis, friske bær	135
Crème Brûlée, homemade orange sorbet <sup>(L)</sup>	124
Gateau Marcel, homemade blackcurrant sorbet, black currant gel <sup>(G,L,N)</sup> Gateau Marcel, hjemmelavet solbær sorbet, solbær gel	135
Vegan chocolate fondant, vegan vanilla ice crème, homemade raspberry compote <sup>(VG)</sup> Vegansk chokolade fondant, vegansk vanilje is-creme, hjemmelavet hindbærkompot	115