



Strejf
Restaurant & Bar



The Strejf Menu

This Month's Menu

Starter
Seafood Bisque
With Crab & Dabs

Entrée
24 hour baked Salmon
Horseradish sour cream,
puffed wheat kernels & kale chips

Main
Skinfried Redfish
Salt-baked yellow beets, beet puree,
Pommes Fondant and chicken fumét with apple cider

Dessert
Cherry Panna Cotta on crispy bottom
With Burned white chocolate
& blood orange sorbet

3 dish menu dkk. 375,-

4 dish menu dkk. 455,-

Main may be switched to the Roast by min. 2 persons

FRIDAYS & SATURDAYS

SHELLFISH PLATTER

Oysters with vinaigrette
Shrimps with Aioli
Norway lobster with herb mayo
Poached Crab claws
Fried Softshell crab
Mussels in white wine and herbs
dkk. 345,-

add 1/2 Lobster dkk. 170,-
or 1/1 Lobster - dkk. 250,-

WINE FOR YOUR SEAFOOD PLATTER?

WE RECOMMEND ULTIMATE PROVENCE

0,7 l. dkk. 535,- / 1,5 l. dkk. 995,- / 3,0 l. dkk. 1900,-

Seafood platter on weekdays only by preorder
for min. 4 pers.

Starters

Seafood Bisque - dkk. 145,-

With Crab & Dabs

24 hour baked Salmon - dkk. 135,-

Horseradish sour cream, puffed wheat kernels & kale chips

Mushroom Toast - dkk. 155,-

with mushroom chips & grated truffle

1/2 Lobster - dkk. 195,-

Grilled salad with almonds & vinaigrette, lemon & mayo

Tatar of Veal from Himmerland - dkk. 145,-

Truffle Mayo, chips, pickled red onions, egg yolk creme & Tropaeolum majus

Mains

Skinfried Redfish - dkk. 235,-

Saltbaked yellow beets, beet puree, Pommes Fondant & chicken fumét with apple cider

1/1 Lobster - dkk. 335,-

Grilled salad with almonds & vinaigrette, lemon & mayo

Baked Saithe - dkk. 235,-

Fried polenta, roasted hazelnuts, redcabbage, kale & pine Beurre Blanc

Striploin 250 gr. dkk. 295,- / Rib Eye Steak - 300 gr. dkk. 345,-

Fried mushrooms, garlic confit, fries & sauce Bearnaise

Add Foie Gras to your Rib Eye? + dkk. 55,-

The Roast - All you can eat!

US Roast of Great Omaha

Served with pommes rissollées, coleslaw,
pebber sc. & baked root vegetables

min. 2 pers. - dkk. 225,- pr. pers.

Add Foie Gras to your Roast? - + dkk. 55,- pr. pers.

Or maybe Fries? + dkk. 45,- pr. pers.

Could be the sc. Bearnaise? + dkk. 45,- pr. pers.

Desserts

Cherry Panna Cotta on crispy bottom - dkk. 130,-

Burned white chocolate & blood orange sorbet

Strejf Signature Dessert - dkk. 145,-

Smoking citrus, white chocolate, lemon curd

3 Unika Cheeses - dkk. 95,-

Compote & crisp bread

Petit Four - dkk. 75,-

3 pcs. of the Chef's choice

For information on the content of allergenic
ingredients in our dishes,
please ask the restaurant staff



A close-up photograph of three glasses filled with a golden liquid, likely rum. The central glass is in sharp focus, showing the liquid's texture and reflections. Two other glasses are visible in the background, slightly out of focus. The background is a plain, light color.