Strejf
Restaurant & Bar

The Strejf Lunch

COLD SERVINGS

Smoked Salmon from our own smoke oven // dkk. 165,-
Fresh apple - pickled German Turnip - rye flakes - lemon cream

Tartar of Beef - Grambogaard // dkk. 165,-
Chive Oil - Sour - Egg yolk cream - Crisp - Horseradish

Gastro Unika Caviar 30 gr. // dkk. 545,-
Toast - Creme Fraiche - Red Onion - Lemon
- share it or enjoy it on your own :)

FRIDAYS & SATURDAYS

SHELLFISH PLATTER

Aliénor Fine de Claire #3 - France
Gillardeau Oysters #3 - France
Shrimps - Greenland
Norway Lobster - Kattegat
Crab Claws - Limfjorden
Mussels - Limfjorden

Cold Sauces & Grilled Lemon

dkk. 385,- pr. pers.

Add Lobster - Canada
1/2 dkk. 210,- or 1/1 - dkk. 345,-

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. 2 pers.

OPEN SANDWICH pr. pcs. dkk. 75,- // 3 pcs. pr. pers. dkk. 200,-

Fried Filét of Plaice
with Remoulade & Lemon

Smoked Salmon from our own smoke oven
Pickled German Turnip - rye flakes and mung bean sprouts

Roast beef from Grambogaard
with Homemade Roasted Onions -Pickles - Cress

HOT SERVINGS

Ribeye - 300 gr. // dkk. 365,-
Fried Mushrooms - Onions - Salad - Fries - Sc. Bearnaise

1/2 or 1/1 Hummer // dkk. 225,-/ 365,-
Frillice Salad with pickled greens - Chive Mayo - Grilled Lemon

Skin Fried Redfish // dkk. 195,-
Pearl barley with sage - sour cream - pickled German Turnip - herb Fumé

Moulles Frites // dkk. 165,-
Herbs in julienne - Parsley - Fries

Steak Sandwich // dkk. 165,-
Aïoli - Fried Mushrooms - Vesterhav Cheese - Truffle Oil

2 COURSE LUNCH MENU dkk. 298, -

Starter
Your choice of Smoked Salmon or Tartar of Beef

Main
Skin Fried Redfish

DESSERTS

The Autumn Apple // dkk. 135,-
Crystallized Chocolate - Buttermilk Sorbet - Crispy Leaves

Strejf Signature Dessert // dkk. 145,-
Smoking Citrus - Lemon Curd - Crystallized White Chocolate

3 Good Cheeses from the kitchen // dkk. 115,-
Compote of Seasonal Berries - crispbread

Petit Four // dkk. 95,-
3 pcs. of the kitchen's selected delights

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

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Cold Beverages

SODA - dkk. 35,-

PELLEGRINO BOTTLED WATER 75 cl. - dkk. 60,-

SØBOGAARD:
Elderflower, blackcurrant or cranberry - dkk. 35,-

SVANEKE PILSNER/LAGER
- small dkk. 40,- / med. dkk. 55,- / large dkk. 65,-
SVANEKE DARK LAGER
- small dkk. 45,- / med. dkk. 60,- / large dkk. 75,-
LAGONITAS IPA / KRONENBOURG 1664 BLANC - dkk. 65,-

NORDIC - bottle dkk. 35,-
RTD / CRABBIES - dkk. 50,-
OTHER SPECIALS - dkk. 50,-

Hot Beverages

COFFEE	dkk. 35,-
FRENCH PRESS COFFEE	dkk. 38,-
CAFÉ LATTE / CAFÉ AU LAIT / CAPPUCINO / CHOCO-MOCCA	dkk. 46,-
ESPRESSO / DOUBLE ESPRESSO	dkk.26,-/36,-
HOT CHOCOLATE	dkk. 40,-
ESPRESSO MACCHIATO / CORTADO	dkk. 45,-
TEA	dkk. 30,-
CHAI LATTE	dkk. 40,-
ICE COFFEE	dkk. 40,-
SPRUNCKEN COFFEE (4 CL.)	dkk. 65,-
IRISH COFFEE (3 CL.)	dkk. 58,-

Wine

WHITE WINE
Chile Chardonnay: Glass dkk. 70,- / 1/2 btl. dkk. 165,- / 1/1 btl. dkk. 280,-
France Baron Charcot: Glass dkk. 60,- / 1/2 btl. dkk. 155,- / 1/1 btl. dkk. 275,-
France Riesling: Glass kr. 90,- / 1/2 btl. dkk. 250,- / 1/1 btl. dkk. 475,-

RED WINE
France Merlot: Glass dkk. 70,- / 1/2 btl. dkk. 170,- / 1/1 btl. dkk. 295,-
France Baron Charcot: Glass dkk. 65,- / 1/2 btl. dkk. 165,- / 1/1 btl. dkk. 280,-
California Zinfandel: Glass dkk. 80,- / 1/2 btl. dkk. 195,- / 1/1 btl. dkk. 345,-

ROSÉ
France: Glass dkk. 85,- / 1/2 btl. dkk. 175,- / 1/1 btl. dkk. 295,-

For additional wines -
Please ask your waiter for the wine list

GAMMEL DANSK / SNAPS - dkk. 30,-
FERNET BRANCA / LINIE AKVAVIT - dkk. 30,-