

HOTEL BRAMSLEVGÅRD

Aften a la carte Take-Away til boende gæster

Forretter / Starters

Pocheret torsk

Citron creme - syltede rødløg - selleri - sennepskarse
Poached cod - pickled onion - celery - watercress

Plukket unghane

Sennepsmayo - jordkokkechips - salater - hasselnødder
Confit of chicken - chips of Jerusalem artichokes - salads - hazelnuts

Hovedretter / Main courses

Boeuf Sauté Stroganoff

Oksemørbrad & champignon i kraftig glace - syltede beder - kartoffel
kompot
*Bouef Sauté Stroganoff - made of tenderloin of beef, mushroom and demi-glace -
pickled red beet - potatoes with butter & onion*

Rosastegt Naturkvæg

Høbagt selleri - løgpuré - ristet palmekål - Karl Johan chips - dagens kartoffel
- sauce Gastrique
*Cattle from the fields - hay baked celery - onion puree - Karl Johan chips - potatoes - sauce
Gastrique*

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Dessert / Desserts

Cremet æble tærte

Karamalliseret æble - crumble - verbena - æble sorbet
Apple pie - crumble - verbena - sorbet of apple

Broken chokolade cremeux

Mørdejsflager - solbærsorbet
Cremeux of dark chocolate - crispy pastry - cherry sorbet

Hovedret/Main course Kr. 198,- / 238,-

2 retter/courses Kr. 298,-

3 retter/courses Kr. 368,-

*Vi tilbyder naturligvis også børnemenuer - spørg betjeningen
Childrens` menu available - ask the waiter*