

THE
LOUNGE

BAR & RESTAURANT

SNACKS

Butternut græskarsuppe 95

Kokoscreme – brunet mandelsmør.

Butternut cream soup

Coconut cream – almond brown butter. (7, 8, V, A) 

Skandinavisk Kuller 115

Hjemmerøget kuller – kartoffel & fennikelsalat – syltede rødløg – peberrodscreme – purløg.

Scandinavian Haddock

Home smoked haddock – potato & fennel salad – red onion pickle – horseradish cream – chives. (1, 4, 7, 11, 12) 

Ristet blomkål 110

Røget paprikasmør – hummus – syltet blomkål – rucula – hasselnødder – karry & gurkemejedressing.

Roasted Cauliflower

Smoked paprika butter – hummus – pickled cauliflower – arugula – hazelnuts – curry & turmeric dressing. (V, 8, 10, 12, GF, DF, PB) 

Muhammara 130

Puré af ristede røde peberfrugter & valnødder – granatæble – ristet surdejsbrød – friske krydderurter.

Muhammara

Roasted red bell pepper & walnut purée – pomegranate – roasted sourdough – fresh herbs. (1, 8, V) 

Rødbedetartar 120

Konfiteret æggeblomme – skalotteløg – cornichoner – kapers – estragon – mayonnaise – sojasauce – Tabasco – sprøde kartoffeljulienne.

Beetroot tartar

Confit egg yolk – shallots – cornichons – capers – tarragon – mayonnaise – soy sauce – Tabasco – crispy potato julienne. (1, 2, 6, 12, DF, PB, V) 

Svinebryst 120

Sprødt honningmarineret svinekød – chili – ingefær – sprød råsalat.

Pork Belly

Crispy honey marinated pork – chili – ginger – crisp raw salad. (5, 6, 8, GF) 

PLATES & BOWLS

Stegt laks 275

Syltet rødbede – rosenkål – ristede kartofler – urtesalat – dildcreme.

Pan-fried salmon

Pickled beetroot – Brussels sprouts – roasted potatoes – herb salad – dill cream. (4, 7, 12, GF) 

Pasta 235

Pasta – jordskokkecreme – Hokkaido-græskar konfit – syltet butternutsquash – valnødder – Vesterhavsost.

Pasta

Pasta – Jerusalem artichoke cream – Hokkaido squash konfit – pickled butternut – walnuts – Vesterhavs cheese. (V, 1, 7, 8, 12) 

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. (1, 2, 4, 12) 

Stegt kylling bryst 285

Stegt kyllingebryst – morkelsauce – cremede kartofler – sæsonens grøntsager – friske urter.

Chicken breast

Pan fried chicken breast – Morel mushroom sauce – creamed potatoes – seasonal vegetables – fresh herbs. (7, 10, GF) 

OUR CLIMATE IMPACT

The A-E rating shows the carbon impact based on the carbon footprint of a standard 400g meal. CO₂e data is provided by our sustainability partner Klimato.

LEGAL DISCLAIMER: Carbon labels are generated by Klimato. Klimato calculates the carbon footprint of servings using scientifically backed data governed by accredited methodology. Thresholds given are an average, exact measurements may vary depending on location. To find out more about carbon labels scan the QR code.

 **A**
Very low

 **B**
Low

 **C**
Medium

 **D**
High

 **E**
Very High



★ OUR SIGNATURE DISHES ★

Prime Rib Eye Steak430

Rib eye steak 300 gr. – pebersauce – pastinakpuré – konfiteret pastinak – østershatte – håndskårne pommes frites.

Prime Rib Eye Steak

Rib eye steak 300 gr. – peppercorn sauce – parsnip purée – confit parsnip – oyster mushrooms – hand cut fries. (GF, 2, 7, 12) 

The Lounge burger245

Kulgrillet burger af 200 g dansk tørtmodnet oksekød – rødvinns løgkonfit – røget ost – konfiteret hvidløgsmayo – bacon – syltede løg – salat – håndskårne pommes frites.

The Lounge burger

Char-grilled burger 200 gr of Danish dry aged beef – red wine onion confit – smoked cheese – confit garlic mayo – bacon – pickled onions – salat – hand cut fries. (1, 2, 7, 10, 12) 

Vegansk burger245

Beyond Meat burgerbøf – stegte østerssvampe – rødvinns løgkonfit – rødbedeketchup – syltet agurk eller syltede jalapeños – endivesalat – håndskårne pommes frites.

Vegan burger

Beyond meat - fried oyster mushrooms – red wine onion confit – beetroot ketchup – pickled cucumber or pickled jalapeños – endive salad – hand cut fries. (PB, DF, V, 1, 2) 

The Lounge Salat235

Babygem salat – Caesardressing – hvidløgscROUTONER – konfiteret kylling – parmesanost.

The Lounge Salad

Crisp baby gem – Caesar dressing – garlic croutons – confit chicken – Parmesan cheese. (2, 7, 10) 

The Lounge smørrebrød125

Kartofler – mayonnaise – purløg – sprøde ristede løg – radiser.

Open Sandwich

Sliced boiled potatoes – mayonnaise – chives – crispy fried onions – radishes. (1, 2, 10, 11) 

The Lounge pizza195

Svampe – kartoffel – Hokkaido-græskar – mozzarella – rucola – hvidløgs- og persilledressing.

The Lounge pizza

Mushroom – potato – Hokkaido squash – mozzarella – arugula – garlic & parsley dressing. (1, 7, V) 

CHEF'S SHARING MENU

Let us create a sharing menu for you. Minimum 2 people.....495 p.p.

SWEETER THINGS

Pæretærte110

Pære-Amandine tærte – tonka Chantilly-creme.

Pear Tarte

Pear Amandine tart – tonka crème Chantilly. (1, 2, 7, 8, V) 

Karamelliseret æbler120

Honning – kardemomme – vaniljemascarpone – mandeltuile.

Caramelised apples

Honey – cardamom – vanilla mascarpone – almond tuile. (2, 7, 8, GF, V) 

Dagens kager og bagværk55

Cakes and pastries of the day

Chokoladebrownie130

Vegansk chokoladebrownie – vegansk kokoscreme – espressosauce – karamelliserede valnødder.

Chocolate Brownie

Vegan chocolate brownie – coconut vegan cream – espresso sauce – caramelized walnuts. (PB, V, 1, 8) 

Vaniljeis105

Tørrede dadler – olivenolie – havsalt.

Vanilla Ice cream

Dried dates – olive oil – sea salt. (2, 7) 

Udvalg af is85

Selection of Ice Cream 

SPARKLING

	Bottle	Glass
Cava Castell de Fades Organic Spain.....	625,00	105,00
Proverbio Prosecco DOC Organic Italy.....	645,00	110,00
Champagne Thierry Fournier Blanc de Blancs France.....	845,00	160,00
Champagne Moët & Chandon Brut Impérial Epernay	995,00	
Champagne Veuve Clicquot Brut, Reims France.....	1050,00	
Champagne Veuve Clicquot Rosé, Reims France.....	1095,00	
Champagne Dom Pérignon Brut Vintage, Epernay France	4.550,00	

WHITE WINE

	Bottle	Glass
Sensas Chardonnay, Pays d'Oc France.....	485,00	105,00
Famille Hugel, Riesling-Pinot Gris, Alsace France.....	535,00	115,00
Bodegas Menade Sauvignon Blanc, Castill y León Rueda DO. Spain	565,00	125,00
Tusenvin Engblomst 2024, Organic, Holbæk Denmark	695,00	145,00
Henri Bourgeois Sancerre Les Baronnes, Loire France	655,00	135,00
Alois Lageder Chardonnay 2024, Alto Adige Italy,	595,00	

ROSÉ WINE

	Bottle	Glass
Tommasi Charetto 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.....	485,00	105,00
Legaris Organic, Castilla y León, Ribera del Duero Spain.....	560,00	130,00
Tommasi Ripasso Valpolicella Classico Superiore Veneto Italy	620,00	145,00
Maison Louis Jadot, Bourgogne Rouge Pinot Noir, Bourgogne France.....	695,00	155,00
Fèlsina Chianti-Colli Senesi 2023 Toscana Italy.....	595,00	135,00
PSI Peter Sisseck, Domingo de Pingus, Ribera del Duero Spain.....	850,00	
Barolo La Pieve, Marziano Abbona, Piemonte Italy.....	750,00	
M. Chapoutier Crozes-Hermitage-Les Meysonniers 2023 Rhône France.....	645,00	