

THE
LOUNGE

BAR & RESTAURANT

SNACKS

Ristede rødbeder 120

Danske rødbeder – hasselnødder – frisk ost – hjemmelavet kiks af hørfrø. (7, 8, 11)

Roasted Beets

Danish beets – hazelnuts – fresh cheese – linseed crackers. (7, 8, 11)

Marokkanske kødboller 125

Hakket kød – krydret tomatsoauce – yoghurt – chili – bagt æg – grillet hvidløgs fladbrød. (1, 2, 7)

Moroccan meatballs

Juicy beef – spiced tomato sauce – yoghurt – chili – baked egg – grilled garlic flat bread. (1, 2, 7)

Vegansk falafel 95

Rødbeder – kikærter – ingefær & sesam dip. (11)

Vegan Falafel

Beetroot – chickpeas – ginger & sesame dip. (11)

Svinebryst 120

Sprødt teriyaki honningmarineret svinekød – chili – ingefær – sprød råsalat. (1, 5, 11)

Pork Belly

Crispy teriyaki honey marinated pork – chili – ginger – raw salad. (1, 5, 11)

Marineret torsk 140

Torsk – kærnemælksdressing – ramsløg – marineret agurk – dildolie. (4, 7)

Cod crudo

Cured cod – buttermilk dressing – ramson capers – compressed cucumber – dill oil. (4, 7)

Steak tartar 145

Steak tartar – syltet kålrabi – peberrod aioli – estragon olie – sprødt rugbrød. (1, 2)

Steak Tartare

Prime tenderloin – pickled kohlrabi – horseradish aioli – tarragon oil – criss rye bread. (1, 2)

Burrata 150

Cremeret ost – honninglaseret babygulerødder – pesto – sprød boghvede – lagret balsamico. (2, 7)

Burrata

Creamy cheese – honey glazed baby carrots – pesto – crisp buckwheat – aged balsamic. (2, 7)

PLATES & BOWLS

Pandestegt havbars 275

Havbars – varm couscous & kikærte salat – tomat – persille – mynte – Harissa & citronvinaigrette. (1, 4)

Pan-fried Seabass

Seabass – varm couscous & chickpea salat – tomat – persille – mint – Harissa & Lemon vinaigrette. (1, 4)

Gnocchi 265

Gnocchi – persillepesto – grønne bønner – slikærter – Pecornio. (1, 7, 8, V)

Gnocchi

Gnocchi – parsley pesto – green beans – sugar snaps – Pecorino cheese. (1, 7, 8, V)

Fish'n chips 265

Sprød torsk – tartar sauce – mosede ærter – maldeddike – pommes frites. (7)

Fish'n chips

Crisp cod fillet – tartar sauce – mushy peas – malt vinegar – hand cut fries. (7)

Lammeskank 295

Braiseret lammeskank – kartoffelpuré – syltede gulerødder & løg – rosmarinsauce. (1, 2, 4)

Lamb shank

Braised lamb shank – potato purée – pickled carrots & onions – rosemary jus. (1, 2, 4)

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★ OUR SIGNATURE DISHES ★

Prime Rib Eye Steak430
Rib eye steak 300 gr. – grillet Portobello – spinat –
hvidløgssmør – bearnaise – pommes frites. (2, 7)

Prime Rib Eye Steak
Rib eye steak 300 gr. – grillet Portobello mushrooms –
spinach – garlic butter – hand cut fries – bearnaise. (2, 7)

The Lounge burger245
Oksekød – Havartiost – hvidløgsdressing – salatøg –
syltede agurker – pommes frites. (1, 7)

The Lounge burger
Char – grillet burger Danish prime meat – Havarti cheese –
wild garlic dressing – silver onions – pickled cucumber –
hand cut fries. (1, 7)

Vegansk burger245
Beyond meet glaseret med mango & chili –
vegansk yoghurt & mint dressing – sprøde løgringe –
syltede gulerødder – pommes frites. (1, v)

Vegan burger
Beyond meet glazed with mango & chili –
vegan yoghurt & mint dressing – crispy onion rings –
pickled carrots – hand cut fries. (1, v)

The Lounge Salat235
Sprød salat – sennep & honning dressing –
sprød pancetta – confiteret kylling – avocado –
agurk – parmesan – focaccia croutoner. (1, 7)

The Lounge Salad
Crisp baby gem – crispy pancetta – confit chicken –
avocado – cucumber – parmesan shavings –
honey & mustard dressing – focaccia croutons. (1, 7)

Skagen smørrebrød135
Smørstegt rugbrød – hønse Salat – svampe –
sprøde løg – bacon. (1, 2, 10)

Open Sandwich
Classic Danish hønse Salat – mushrooms –
crisp silver onions – smoked bacon – butter fried rye bread. (1, 2, 10)

CHEF'S SHARING MENU

Let us create a sharing menu for you.

Minimum 2 people 495 p.p.

SWEETER THINGS

Hindbær mousse 125
Hindbær coulis – pistacie crumble. (1, 7, 8)

Raspberry mousse
Raspberry coulis – pistachio crumble. (1, 7, 8)

Chokolade fondant115
Kandiseret appelsin – vanille is –
saltet brunet smør – whiskey crumble. (1, 2, 7, 8)

Chocolate fondant
Chandied orange – vanilla ice cream –
salted brown butter – whiskey crumble. (1, 2, 7, 8)

Crème Brûlée110
Klassisk brûlée – blodappelsinsorbet. (2, 7)

Crème Brûlée
Classic Brûlée – Blood orange sorbet. (2, 7)

Udvalg af is 85
Selection of Ice Cream

Dagens kager og bagværk55
Cakes and pastries of the day

SPARKLING

	Bottle	Glass
Cava Castell de Fades Organic Spain.....	625,00	105,00
Proverbiwo 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	