

HALLOWEEN I GRØFTEN



GRØFTENS TEATERPLATTE 249

Grøftens sild med kapers og rødløg
Stegt rødspættefilet med remoulade
Grøftens hønsesalat med bacon
Kamsteg med hjemmelavet rødkål
Frikadelle med hjemmelavet agurkesalat



GRØFTENS LUKSUSPLATTE 359/kuvert

(minimum 2 kuverter)

Grøftens karrysild
Grøften gravad laks, hertil sennepsdressing
Håndpillede søkogte rejer med mayonnaise
Stegt rødspættefilet med remoulade
Grøftens hønsesalat med bacon
Kamsteg med hjemmelavet rødkål
Frikadelle med hjemmelavet agurkesalat
Dagens ost med sæsonkompot og sprødt

GRØFTEN'S THEATER PLATE 249

Grøften's herring with capers and red onion
Fried breaded fillet of plaice with remoulade
Grøften's chicken salad with bacon
Danish roast pork with pickled red cabbage
Danish meatball with pickled cucumber



GRØFTEN'S DELUXE PLATE 359/p.p.

(minimum 2 persons)

Grøften's curry herring
Grøften's cured salmon with mustard dressing
Hand-peeled sea-cooked shrimps with mayonnaise
Fried breaded fillet of plaice with remoulade
Grøften's chicken salad with bacon
Danish roast pork with pickled red cabbage
Danish meatball with pickled cucumber
Cheese of the day with seasonal compote and crunch

GRØFTENS SNAPSEMENU 279

Sild med 1 glas snaps
Grøftens Skipperlabskovs ad libitum
Serveres med purløg, rødbede, groft rugbrød og smør

GRØFTEN'S AQUAVIT MENU 279

Herring on rye bread, served with a glass of aquavit.
Grøften's, all you can eat, Skipper's Lobscouse
Served with chives, beetroots, rye bread and butter

GRØFTENS HALLOWEENMENU

2-retters 369

3-retters 459

Kartoffelsuppe m/ baconknas, purløg og sprøde croutoner
Wienerschnitzel, ærter, stegte kartofler, kapers/benfrislid,
friskhøvlet peberrod, citron og husets skysauce
Gammeldaws æblekage

GRØFTEN'S HALLOWEENMENU

2 courses 369

3 courses 459

Potato soup w/ crisp bacon, chives, and crunchy croutons
Wiener schnitzel – Breaded top round of veal, peas, fried
potatoes, capers, boneless herring, freshly grated horseradish,
lemon, and gravy
Traditional Danish apple dessert – Apple compote w/ vanilla,
macaroons in portwine, sugared breadcrumbs, redcurrant jelly and
whipped cream

FORRETTER / STARTERS

Kartoffelsuppe – Baconknas, purløg og sprøde croutoner 119
Potato soup – Crisp bacon, chives and homemade croutons

Løgssuppe m/ gratineret ostebrød og persille 119
Onion soup w/ cheese-gratinated bread and parsley

Grøftens salat (VG) – Blandede salater med grøntsager, hjemmelavede croutoner og sennepsvinaigrette 119
Grøften's salad (VG) – Mixed salads with vegetables, homemade croutons, and mustard vinaigrette

Insalata caprese (V) – Tomat, mozzarella, oliven, basilikum og olivenolie 119
Insalata caprese (V) – Tomato, mozzarella, olives, basil, and olive oil

Håndpillede søkogte rejer 80 g – Hertil citron, krydderurter og mayonnaise 149
Hand-peeled sea-cooked shrimps 80 g – Lemon, fresh herbs, and mayonnaise

Oksecarpaccio – Sennepsmayonnaise, Gammel Knas og rugbrødschips 149
Beef carpaccio – Mustard mayonnaise, matured cheese with crunch, and rye bread crisps

Grøftens gravad laks – Hertil hjemmelavet sennepsdressing (trancheres ved bordet) 159
Grøften's cured salmon – With mustard dressing (the salmon is carved at your table)

Grøftens røget laks – Hertil flødepeberrod (laksen trancheres ved bordet) 159
Grøften's smoked salmon – With creamed horseradish (the salmon is carved at your table)

Stenbiderrogn – Ristet toast, creme fraiche og rødløg 169
Lumpfish roe – Toast, sour cream, and red onion

Cæsarsalat med kylling – Friteret paneret kylling, hjemmelavede croutoner og parmesan 179
Caesar salad with chicken – Fried breaded chicken, homemade croutons, and parmesan cheese

Grøftens Stjernesud - Bestående af 2 stegte rødspættefileter, søkogte rejer, 239
asparges, kaviar, og Grøftens røde dressing
Grøften's Shooting Star - Made with 2 fried fillet of plaice, sea boiled shrimps, asparagus,
Danish caviar, and Grøftens cocktailsauce





HOVEDRETTER / MAINS



Grøftens Skipperlabskovs ad libitum – Serveres med purløg, rødbeder og groft rugbrød
Grøften's, all you can eat, Skipper's Lobscouse – Chives, beetroots, and rye bread

209

Vegansk lasagne (VG) – Plantebaseret hak, grøntsager og vegansk ost
Vegan lasagna (VG) – Plant based mince, vegetables, and vegan cheese

229

Rørt tatar af okse – Tatar rørt med løg, krydderurter, Cognac, sennep og tomatpuré.
Hertil tatarsauce, pommes frites og grønsalat

French steak tartare – Ground raw beef seasoned with onions, capers, fresh herbs, Cognac, mustard and tomato puree, served w/ French fries and sauce tartare

239

Bagt Atlanterhavs laks m/ blomkål, puré, mandler, purløg, fennikel, urtevinaigrette, pommes macaire
Baked Atlantic Ocean salmon w/ cauliflower puree, almonds, chives, herb vinaigrette, and pommes macaire

279

Wienerschnitzel, ærter, stegte kartofler, kapers/benfri sild, frisk høvlet peberrod, citron og husets skysauce
Wiener schnitzel – Breaded top round of veal, peas, fried potatoes, capers, boneless herring, freshly grated horseradish, lemon, and gravy

279

Herregårdsbøf (250 g) af hakket okse m/ ærter, agurkesalat, pommes frites og hjemmelavet sauce bearnaise
Minced beef steak (250 g) w/ peas, pickled cucumber, French fries, and homemade sauce bearnaise

259

Svampe-farseret supreme kyllingebryst m/ stegte svampe og forårsløg
Hertil pommes macaire og cremet morkelsauce
Mushroom-stuffed supreme chicken breast w/ fried mushrooms and spring onions
Served w/ pommes macaire and creamy morello sauce

259

200 g Oksemørbrad – Hertil hjemmelavet sauce bearnaise, pommes frites, haricots verts, skalotteløg og mandler
200 g Beef tenderloin – w/ homemade sauce bearnaise, french fries, green beans, onions and almonds

449

SØDT OG OSTE / SWEETS AND CHEESES

Udvalg af chokolader – Spørg Deres tjener om vores udvalg
Selection of chocolates, please ask your waiter for our selection from

Pr. stk.
Per piece

29

Grøftens mandelhorn - dyppet i mørk chokolade
Traditional Danish almond pastry, homemade, dipped in dark chocolate

39

Dansk prisvindende romkugle – fra Nørre Aaby Bageri
Traditional Danish pastry w/ rum

39

Jacobs Sarah Bernhard fra Fænøsund – På mandelmakron og serveret med bær
Jacob's Sarah Bernhard from Fænøsund – Almond macaroon with berries

69

Gammeldaws æblekage – Æblekompot m/ vanilje, portvinsmakroner, sukkerrasp, ribsgelé og flødeslum
Traditional Danish apple dessert – Apple compote w/ vanilla, macaroons in portwine, sugared breadcrumbs, redcurrant jelly and whipped cream

119

Coupe Danmark – Hansens vaniljeflødeis, frugt og hjemmelavet chokoladesauce
Coupe Denmark – Hansen's vanilla ice cream, fruit, and homemade chocolate sauce

119

Camembert frites med solbærmarmelade og et glas Oskar Davidsen solbærrom
Deep fried camembert w/ black currant jam and a glass of Oskar Davidsen black currant rum

119

Stærk ost – Hertil sky, rå løg og stænke rom
Strong cheese – With aspic, raw onion and sprinkles of rum

119

Ostetallerken – Udvalg af 4 oste, hertil sæsonkompot
Cheese plate – Selection of 4 cheeses with seasonal compote

149

Moms og betjening er inkluderet i prisen – kreditkortgebyr kan forekomme. Se vores drikkekort for udvalg af øl, vand, vin, te og kaffe.
VAT and Service included in the price – Credit card fee may occur. Ask for our menu with selection of beer, water, wine, tea and coffee

