



GRØFTEN
TIVOLI

DET KAN DU SPISE I GRØFTEN

JULEMENU / CHRISTMAS MENU

GRØFTENS STORE JULEBORD 539/Kuvert

(minimum 2 kuverter, skal bestilles af hele bordet)

Grøftens sild og karrysild
Gravad laks m/ Grøftens sennepsdressing
Håndpillede søkogte rejer m/ mayonnaise
Stegt rødspættefilet m/ remoulade
Sylte m/ rødbeder og stærk sennep
Lun leverpostej m/ bacon og champignon
Æbleflæsk: Røget flæsk m/ stegte æbler og løg
Medister m/ sønderjysk grønlankål
Stegt andebryst m/ hjemmelavet rødkål
Kamsteg m/ hjemmelavet rødkål
Dagens ost m/ sæsonkompot
Risalamande m/ ristede mandler og lun kirsebærsauce

THE ULTIMATE DANISH CHRISTMAS SELECTION 539/p.p.

(minimum 2 persons, must be ordered by the entire table)

Grøften's herring and curry herring
Cured salmon w/ mustard dressing
Hand-peeled, sea-cooked shrimps w/ mayonnaise
Fried breaded fillet of plaice w/ remoulade
Pork paté w/ beetroot and hot mustard
Warm liver paté w/ bacon and mushrooms
Smoked thick slices of bacon w/ fried apples and onions
Danish sausage w/ kale in cream
Roasted duckbreast w/ red cabbage
Traditional Danish roasted pork w/ red cabbage
Cheese of the day w/ seasonal compote
Danish Rice pudding w/ almonds and warm cherry sauce

GRØFTENS JULEMENUER

KAMSTEGSMENU

2-retters 369

3-retters 459

Grøftens gravad laks m/ hjemmelavet sennepsdressing
Kamsteg m/ rødkål, hvide kartofler, kartoffelchips og flødelegeret flæskestegssovs
Risalamande m/ ristede mandler og lun kirsebærsauce

ANDEMENU

2-retters 439

3-retters 499

Grøftens gravad laks m/ hjemmelavet sennepsdressing
Rosastegt andebryst og confiteret andelår m/ rødkål, hvide og brunede kartofler, kartoffelchips og flødeandesauce
Risalamande m/ ristede mandler og lun kirsebærsauce

GRØFTEN'S CHRISTMAS MENUS

ROASTED PORK MENU

2 courses 369

3 courses 459

Grøften's cured salmon w/ mustard dressing
Danish roasted pork w/ red cabbage, boiled potatoes, crisps, and creamy roast pork gravy
Danish Rice pudding w/ almonds and warm cherry sauce.

ROASTED DUCK MENU

2 courses 439

3 courses 499

Grøften's cured salmon w/ mustard dressing
Roasted duckbreast and duck confit w/ red cabbage, boiled potatoes, caramelized potatoes, crisps, and creamy duck gravy
Danish Rice pudding w/ almonds and warm cherry sauce



GRØFTENS SNAPSEMENU 279

Sild med 1 glas snaps
Grøftens Skipperlabskovs ad libitum. Serveres med purløg, rødbeder, 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 w/ chives, beetroots, rye bread and butter

GRØFTENS JULEPLATTE 249

Grøftens sild med kapers og rødløg
Grøftens gravad laks m/ sennepsdressing
Stegt rødspættefilet m/ remoulade
Kamsteg m/ hjemmelavet rødkål
Frikadelle m/ hjemmelavet agurkesalat

GRØFTEN'S CHRISTMAS PLATE 249

Grøften's herring with capers and red onion
Grøften's cured salmon w/ mustard dressing
Fried breaded fillet of plaice w/ remoulade
Danish roast pork w/ pickled red cabbage
Danish meatball w/ pickled cucumber

GRØFTENS LUKSUSPLATTE 359

(minimum 2 kuverter)

Grøftens karrysild
Gravad laks m/ Grøftens sennepsdressing
Stegt rødspættefilet m/ remoulade
Grøftens hønsesalat m/ bacon
Sylte m/ rødbeder og stærk sennep
Kamsteg m/ hjemmelavet rødkål
Lun medister
Dagens ost m/ sæsonkompot

GRØFTEN'S DELUXE PLATE 359

(minimum 2 persons)

Grøften's curry herring
Cured salmon w/ mustard dressing
Fried breaded fillet of plaice w/ remoulade
Grøften's chicken salad w/ bacon
Pork paté w/ beetroot and mustard
Traditional Danish roast pork w/ red cabbage
Danish sausage
White cheese w/ seasonal compote

TILKØB TIL PLATTER

Røget ål m/ røræg og purløg	99
Sylte m/ rødbeder og stærk sennep	49
Blødpølse m/ mørk sirup, kanel-sukker og æblekompot	49
Æbleflæsk: Røget flæsk, stegte æbler og løg	49
Medister m/ sønderjysk grønlangkål	49
And: Stegt andebryst	59
Hønsesalat m/ bacon	59
Ost: Gammel knas m/ sæsonkompot	59
Risalamande m/ ristede mandler og lun kirsebærsaube	119

CHRISTMAS PLATES XTRAS

Smoked eel w/ scrambled eggs and chives	99
Pork paté w/ beetroot and hot mustard	49
Black pudding w/ dark syrup, cinnamon/sugar, and apple compote	49
Bacon: Thick slices of bacon, baked apples, baked onions	49
Traditional Danish sausage w/ kale in cream	49
Roasted duckbreast	59
Chicken salad w/ bacon	59
Aged cheese w/ seasonal compote	59
Danish Rice pudding w/ almonds and warm cherry sauce	119



FORRETTER / STARTERS

Kartoffelsuppe (V u/bacon) – Baconknas, purløg og sprøde croutoner Potato soup (V without bacon) – Crisp bacon, chives, and homemade croutons	119
Løgsuppe m/ gratineret ostebrød og persille Onion soup w/ cheese-gratinated bread and parsley	119
Grøftens salat (VG) – Blandede salater m/ grøntsager, hjemmelavede croutoner og sennepsvinaigrette Grøften's salad (VG) – Mixed salads w/ vegetables, croutons, and mustard vinaigrette	119
Håndpillede søkogte rejer 80 g – Hertil citron, krydderurter og mayonnaise Hand-peeled sea-cooked shrimps 80 g – Lemon, fresh herbs, and mayonnaise	149
Oksecarpaccio – Sennepsmayonnaise, Gammel Knas og rugbrødschips Beef carpaccio – Mustard mayonnaise, matured cheese with crunch, and rye bread crisps	149
Grøftens gravad laks – Hertil hjemmelavet sennepsdressing Grøften's cured salmon – With mustard dressing	159
Grøftens røget laks m/ flødepeberrod Grøften's smoked salmon w/ horseradish in cream	159
Stenbiderrogn – Ristet toast, creme fraiche og rødløg Lumpfish roe – Toast, sour cream, and red onion	169
Grøftens Stjernes kud - Bestående af 2 stegte rødspættefileter, søkogte rejer, 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	239

HOVEDRETTER MED KØD / MAINS WITH MEAT

Grøftens Skipperlabskovs ad libitum – Serveres med purløg, rødbede og groft rugbrød Grøften's Skipper's Lobscouse ad libitum – Served w/ chives, beetroots, and rye bread	209
Vegansk lasagne (VG) – Plantebaseret hak, grøntsager og vegansk ost Vegan lasagne – Plant based mince, vegetables, and vegan cheese	229
Bagt atlantehavslaks – Blomkål, puré, mandler, purløg, fennikel, urtevinaigrette, pommes macaire Baked Atlantic Ocean salmon – Cauliflower, puree, almonds, chives, fennel, herb vinaigrette, pommes macaire	279
Kamsteg m/ rødkål, hvide kartofler, kartoffelchips og flødelegeret flæskestegssovs Danish roast pork w/ red cabbage, boiled potatoes, crisps, and creamy roast pork gravy	259
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
Rosastegt andebryst og confiteret andelår m/ hvide og brunede kartofler, rødkål, kartoffelchips og flødeandesauce Roasted duckbreast and duck confit w/ boiled potatoes, caramelized potatoes, red cabbage, crisps and creamy duck gravy	359
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	Pr. stk Pr. 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 – Served on almond macaroon and with berries		69
Risalamande m/ ristede mandler og lun kirsebærsauce Danish rice pudding w/ roasted almonds and warm cherry sauce		119
Gammeldaws æblekage – Æblekompot med vanilje, portvinsmakroner, sukkerras, ribsgele og flødeskum Traditional Danish apple dessert – Apple compote w/ vanilla, macaroons in Port, sugared breadcrumbs, redcurrant jelly and whipped cream		119
Camembert frites m/ solbærmarmelade og et glas Oskar Davidsen Solbærrom. Sprød med flydende midte Deep fried camembert w/ blackcurrant jam and a glass of Oskar Davidsen Blackcurrant Rum. Crisp on the outside, creamy in the middle		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 platter – Selection of 4 cheeses with seasonal compote		149