



DET KAN DU SPISE I GRØFTEN

Allergener/Allergies: 🐟 Fisk/Fish 🌾 Gluten/Gluten 🥛 Laktose/Lactose 🥜 Nødder/Nuts 🥚 Æg/Egg

🇩🇰 GRØFTENS TEATERPLATTE 259

Grøftens sild 🐟
Stegt rødspættefilet med remoulade 🌾 🥚
Grøftens hønsesalat med bacon 🌾 🥚
Kamsteg med hjemmelavet rødkål
Frikadelle med hjemmelavet agurkesalat 🌾 🥚

GRØFTENS LUKSUSPLATTE 369

(Minimum 2 kuverter, skal bestilles af hele bordet)

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 🌾

GRØFTENS STORE KOLDE BORD 559

(Minimum 2 kuverter, skal bestilles af hele bordet)

Grøftens sild og Grøftens karrysild 🐟 🥚
Røget laks med asparges 🐟
Stegt rødspættefilet med remoulade 🐟 🌾 🥚
Tatar med pickles, peberrod og rå æggeblomme 🌾 🥚
Grøftens hønsesalat med bacon 🌾 🥚
Lun leverpostej med bacon og champignon 🌾
Kamsteg med hjemmelavet rødkål
Frikadelle med hjemmelavet agurkesalat 🌾 🥚
Dagens ost og blåskimmelost med sæsonkompot og sprødt 🌾
(Tilkøb af svinemørbradbøffer med bløde løg +39 kr.)

🇬🇧 GRØFTENS THEATER PLATTER 259

Grøftens herring 🐟
Fried fillet of plaice with remoulade 🌾 🥚
Grøftens chicken salad with bacon 🌾 🥚
Danish roast pork with pickled red cabbage
Danish meatball's with pickled cucumber salad 🌾 🥚

GRØFTEN'S PLATTER DE LUXE 369

(Minimum 2 pax, must order from the whole table)

Grøftens curry herring 🐟 🥚
Grøften gravlax with mustard dressing 🐟
Hand peeled sea boiled shrimps with mayonnaise 🥚
Fried fillet of plaice with remoulade 🐟 🌾 🥚
Grøftens chicken salad with bacon 🌾 🥚
Danish roast pork with pickled red cabbage
Danish meatball's with pickled cucumber salad 🌾 🥚
Cheese of the day with seasonel compote and crisp 🌾

GRØFTEN'S ULTIMATE SELECTION 559

(Minimum 2 pax, must order from the whole table)

Grøftens herring and Grøftens curry herring 🐟 🥚
Smoked salmon with asparegeus 🐟
Fried fillet of plaice with remoulade 🐟 🌾 🥚
Tatare with pickles, horseradish and raw egg yolk 🌾 🥚
Grøftens chicken salad with bacon 🌾 🥚
Warm liver pate with bacon and mushrooms 🌾
Danish roast pork with pickled red cabbage
Danish meatball's with pickled cucumber salad 🌾 🥚
Cheese of the day and blue cheese with seasonel compote and crisp 🌾
(Pork tenderloin with caramilized onions Add on +39 kr.)

🇩🇰 GRØFTENS SNAPSEMENU 🐟 🌾 🥚 289

Sild med 1 glas snaps og Grøftens skipperlabskovs
ad libitum
Serveret med purløg, rødbede og groft rugbrød

🇬🇧 GRØFTENS HERRING SPECIALITY 🐟 🌾 🥚 289

Pickled herring with a 1 glass of aquavit and Grøftens skipper's
lobscouse ad libitum
Served with chives, beetroots and rye bread

🇩🇰 GRØFTENS SOMMERMENU

2-retters **389**
3-retters **479**

Rejecocktail med vores røde dressing og dansk kaviart 🌾 🥚
Oksefilet hertil blandet salat, pommes frites og bearnaise 🌾 🥚
Gammeldaws æblekage 🌾 🥚

🇬🇧 GRØFTENS SUMMERMENU

2 courses **389**
3 courses **479**

Shrimp cocktail with our cocktail sauce and danish kaviart 🌾 🥚
Beef striploin served mixed salad, French fries and bearnaise 🌾 🥚
Traditional Danish apple dessert 🌾 🥚



FORRETTER / STARTERS

Kartoffelsuppe – Hertil baconknas, purløg og sprøde croutoner 🍷 🍴	119
Potato soup – Served with crisp bacon, chives and croutons	
Grøftens salat – Bestående af blandede salater, sprøde croutoner og sennepsvinaigrette 🍷	119
Grøftens salad – Made with mixed salads, vegetables, croutons and mustard vinaigrette	
Caprese – Bestående af tomat, mozzarella, oliven og olivenolie 🍷	119
Caprese – Made with tomato, mozzarella, olives and olive oil	
Rejecocktail - Med vores røde dressing og dansk kaviart 🍷 ☺	159
Shrimpcocktail - with our cocktail sauce and Danish kaviart	
Håndpillede søkogte rejer 80 g på franskbrød – Hertil citron, krydderurter og mayonnaise 🍷 🍴 ☺	159
Hand peeled sea boiled shrimps 80 g served on whitebread – Served with lemon, herbs and mayonnaise	
Oksecarpaccio – Hertil sennepsmayonnaise, ost, oliven og rugbrødschips 🍷 🍴 ☺	159
Beef carpaccio – Served with mustard mayonnaise, cheese, olive and rye bread crisp	
Grøftens gravad laks – Hertil hjemmelavet sennepsdressing 🐟	169
Grøftens gravlax – Served with mustard dressing	
Grøftens røget laks – Hertil flødepeberrod og sprødt rugbrød 🐟 🍷 🍴	169
Grøftens smoked salmon – Served with horseradish cream and crisp rye bread	
Stenbiderrogn – Ristet toast, crème fraîche og rødløg 🐟 🍷 🍴	179
Lump fish roe – Served with toast, sour cream and red onion	
Cæsarsalat med kylling – Hertil paneret kylling, hjemmelavede croutoner og parmesan 🍷 🍴	189
Ceasar salad with chicken – Served with fried chicken, croutons and parmesan cheese	
Fjordrejer 50 g – Hertil citron 🍷	Dagspris, spørg Deres tjener Daily price, ask Your waiter
Fjord shrimps 50 g – Served with lemon	
Fjordrejer 100 g – Hertil citron 🍷	Dagspris, spørg Deres tjener Daily price, ask Your waiter
Fjord shrimps 100 g – Served with lemon	

VEGETARRETTER / VEGETARIAN

Vegansk lasagne – Lavet af plantebaseret hak, grøntsager og vegansk ost. Hertil blandet salat	239
Vegan lasagne – Made with plant based mince, vegetables and vegan cheese. Served with mixed salad	
Canneloni - Fylدت med ricotta og spinat, gratineret med flødetomatsauce og parmesan 🍷 🍴	229
Tilkøb parmaskinke kr. +39	
Canneloni - Stuffed with ricotta and spinach, gratinated with creamed tomato sauce and parmesan	
Add on parma ham kr. +39	



FISKERETTER / FISH

Bagt torsk - Hertil marinerede tomater, Romescosauce og kogte kartofler vendt i pesto   	289
Baked cod - Served with marinated tomatoes, Romesco sauce, and boiled potatoes tossed with pesto	
Stegt Atlanterhavs laks – Hertil blomkål, blomkålspuré, mandler, purløg, fennikel, urtevinaigrette og pommes macaire   	279
Pan seared Atlantic Ocean salmon – Served with cauliflower, cauliflower puree, almonds, chives, herbe vinaigrette and pommes macaire	
Grøftens Stjernes kud - Bestående af stegt rødspættefilet, søkogte rejer, asparges, kaviart og vores røde dressing   	239
Grøften's Shooting Star - Made with fried fillet of plaice, sea boiled shrimps, asparagus, Danish kaviart, and our cocktailsauce	

KØDRETTER / MEAT COURSES

Grøftens skipperlabskovs ad libitum – Serveres med purløg, rødbeder og groft rugbrød Grøftens skipper's lobescouse ad libitum – Served with chives, beetroots and rye bread	219
Rørt tatar af okse – Bestående af okseinderlår, krydderurter, cognac, sennep og tomatpuré hertil tatarsauce, pommes frites og blandet salat  	249
Steak tartare – Minced lean beef, fresh herbs, cognac, mustard and tomato. Served with French fries, sauce tartare, and mixed salad	
Wienerschnitzel – Af paneret inderlår hertil ærter, stegte kartofler, kapers/benfri sild, friskhøvlet peberrod og husets skysauce   	279
Wienerschnitzel – Made of breaded top round, peas, fried potatoes, capers, boneless herring, freshly grated horseradish and gravy	
Herregårdsbøf (250 g) – hertil ærter, agurkesalat, pommes frites og bearnaise  	259
Minced beef steak (250 g) – Served with peas, cucumber salad, french fries and sauce bearnaise	
Supremebryst farseret med Karl-Johan - Hertil portobello, bøgehatte og forårsløg samt pommes macaire og cremet morkelsauce  	269
Porcini stuffed supreme chicken breast - Served with portobello mushrooms, brown beech mushrooms and spring onions, along with pommes macaire and creamed morel sauce	
200 g Oksemørbrad – Hertil hjemmelavet sauce bearnaise, pommes frites, haricots verts, skalotteløg og mandler  	449
200 g Beef tenderloin – with green beans, onions, almonds, french fries, and sauce bearnaise	



SØDT OG OST / SWEETS AND CHEESES

Udvalg af chokolader, spørg Deres tjener 🍷 ☺ Selection of chocolates, ask Your waiter for our selection	Pr.stk 29
Hjemmelavet kransekage – med nougat og dyppet i mørk chokolade 🍷 ☺ Home made almond pastry – with nougat and dipped in dark chocolate	39
Jacobs Sarah Bernhard fra Fænøsund – På mandel makron serveres med bær 🍷 ☺ Jacob's Sarah Bernhard from Fænøsund – Almond macaroon with berries	69
En kugle sorbét – Spørg Deres tjener om dagens udvalg One scoop of sorbet – Ask Your waiter about our selection	39
Gammeldaws æblekage – Bestående af æblekompot med vanilje, portvinsmakroner, sukkerrasp og flødeskum 🍷 🍷 🍷 ☺ Traditional Danish apple dessert – Made with apple compote with vanilla, macaroon soaked in port, sugar, bread crumbs and whipped cream	119
Klassisk dansk islagkage – Med bisquitbund, vaniljeparfait, jordbærpure og chokoladesauce 🍷 🍷 ☺ Classic Danish icecream cake – With bisquit base, vanilla parfait, strawberry pure, and homemade chocolate sauce	129
Grøftens trifli – Chefens yndlingsdessert med sæsonens frugt eller bær. Spørg Deres tjener 🍷 🍷 🍷 ☺ Grøftens trifle – The boss's favourite, with seasonal fruits or berries. Ask Your waiter	129
Camembert frites med solbærmarmelade og et glas Oskar Davidsen rom – Sprød med en flydende midte 🍷 🍷 ☺ Deepfried camembert with black currant jam and at glass of Oskar Davidsen rum – Crisp with a soft middle	129
Stærk ost – Hertil sky, rå løg og stænke rom 🍷 🍷 Matured cheese – Served with aspic, raw onion and a dash of rum	129
Ostetallerken – Udvalg af 4 oste hertil knækbrød, kiks og sæsonkompot 🍷 🍷 Cheese plate – Selection of 4 cheeses with seasonal compote, crackers and crisp bread	159