

MENU

THE STENBECK ROOM

A TRUE 'OH MY' MENU
SERVED "FAMILY STYLE"

PERHAPS NOT YOUR EVERYDAY MEAL. AT LEAST NOT IN
THESE QUANTITIES, BUT ONCE IN A WHILE ONE SHOULD
GET TO ENJOY LIFE TO THE FULLEST...

WE REQUIRE YOUR PRE-ORDER OF MENU ONE WEEK
BEFORE YOUR VISIT

THE BEVERAGE

495:-/person

When Jan Stenbeck was still around he always used to
begin his evenings with;

one glass of Champagne (Mumm).

After that we serve a specifically chosen wine from our
wine cellar, one glass of white and one glass of red per
person. On top of that you will also have one gammel
dansk and one hot shot. So sit back, relax and enjoy the
beverages.



MEAT MENU

580 :-/p

Starter

A true Jan Stenbeck classic; potato purée with cream & butter, black lumpfish roe, chives, dill & even more butter

Selected charcuteries from southern Europe

Pimentos de padron with sea salt & olive oil

Crispy goat cheese with jalapeño & coriander

Main

Selected cuts with red wine gravy

Salt baked beets with lemon & browned butter

Green salad with "Caesar dressing", croutons & sun dried tomatoes

French fries with truffle aioli & parmesan

Dessert

Baked chocolate with spice boiled cherries

FISH MENU

580 :-/p

Starter

A true Jan Stenbeck classic; potato purée with cream & butter, black lumpfish roe, chives, dill & even more butter

Deep-fried cod with harissa mayonnaise & chive

Pimentos de padron with sea salt & olive oil

Crispy goat cheese with jalapeño & coriander

Main

Selected delicacies from the ocean with aioli & lemon

Salt baked beets with lemon & browned butter

Green salad with "Caesar dressing", croutons & sun dried tomatoes

Herb tossed potatoes with sour cream

Dessert

Baked chocolate with spice boiled cherries

VEGETARIAN MENU 545 :-/p

Starter

Tapenade on grilled bellpepper with sour dough bread & walnuts

Pimentos de padron with sea salt & olive oil

Crispy goat cheese with jalapeño & coriander

Main

Crispy halloumi with harissa mayonnaise & coriander

Salt baked beets with lemon & browned butter

Green salad with "Caesar dressing", croutons & sun dried tomatoes

Deep-fried brusselsprout with truffle aioli & parmesan

Herb tossed potatoes with sour cream

Dessert

Baked chocolate with spice boiled cherries

