



Gaardens køkken

EVENING – AUGUST

À la carte

STARTERS

Smoked tuna carpaccio – Cured <i>cucumber</i> – <i>Lime mayo</i>	138.00
Pancetta coppa – <i>Truffle pasta</i> - <i>Parmesan</i>	138.00

MAIN COURSES

Grey sole meuniere – <i>Pointed cabbage</i> – <i>Lobster sauce</i>	288.00
Beef tournedos - <i>Mushrooms</i> – <i>Madeira jus</i>	328.00
	Add to dish - <i>Foie Gras</i> 50.00
Cæsarsalat – <i>Chicken breast</i> - <i>Bacon</i> - <i>Croutons</i> - <i>Parmesan</i>	198.00
Tortellini - <i>Tomato sauce</i> – <i>Grilled vegetables</i>	208.00

DESSERTS

French chocolate cake – <i>Vanilla parfait</i> – <i>Pickled cherries</i>	138.00
Crème Brûlée - <i>Sorbet</i> - <i>Berries</i>	138.00

-gaarden's køkken, mad man forstår...



KNUDSENS GAARD

hotel og restaurant