

# November menu

## STREJF MENU

### ORGANIC BEEF TERRINE FROM "SPIS MIN GRIS"

*With hot consommé – Pickled greens and chives*

### VENISON FROM "NORDVILDT IN HORSERØD"

*Stuffed with forest mushrooms - Pom fondant – Red wine gravy*

### BAILEY CREME BRULÉ ON ORGANIC CREAM

*Hazelnut ice cream with coffee beans from "Strandvejsristeriet in Kronborg"*

*3 courses dkk 435,-*

## VEGETARIAN

### AIRY CREAMY SOUP ON FOREST MUSHROOMS

*Smoked North Sea cheese – Chive oil and herbs from "Anders"*

### RAVIOLI WITH ORGANIC DANISH RICOTTA

*Creamy pumpkin from "Stengården" – Fermented Ingrid peas*

### BAILEY CREME BRULÉ ON ORGANIC CREAM

*Hazelnut ice cream with coffee beans – from "Strandvejsristeriet in Kronborg"*

*3 courses dkk 435,-*

## WINE MENU

### Wine menu

*Garganega - Veneto  
Pinot Noir - Santa Barbara County  
Sauterenes - Bordeaux*

*Pr. person kr. 415,-*

### Wine menu without alcohol

*Arensbak - White  
Arensbak - Red  
Alpen Rosé - Østrig*

*Pr. person kr. 415,-*

## WINE MENU

## STARTERS

### Organic beef terrine from "Spis min gris"

*With hot consommé  
Pickled greens and chives  
dkk 145,-*

### Airy creamy soup on forest mushrooms

*Smoked North Sea cheese  
Chive oil and herbs from "Anders"  
dkk 145,-*

*Danish cold-smoked salmon  
from our own smoker  
Organic leek from "Stengården"  
and homemade sour cream  
dkk 145*

*Organic beef tartare  
Yolk cream on organic eggs  
Danish Jerusalem artichokes  
Herbs from "Anders"  
dkk 145,-*

## MAIN COURSES

### Venison from "Nordvildt in Horserød"

*Stuffed with forest mushrooms  
Pom fondant – Red wine gravy  
dkk 265,-*

### Gently caught fish

*Green tomatoes from "Stengården"  
Fried duchesse and butter sauce  
dkk 265,-*

*Ravioli with organic Danish ricotta  
Creamy pumpkin from "Stengården"  
Fermented Ingrid peas  
dkk 265,-*

### The roast

*500 g. organic farm-slaughtered meat  
Vegetables from Stengården  
Pommes duchesse – Red wine sauce  
2 per. - per per. dkk 295,-*

## DESSERTS

*Bailey Creme brulé on organic cream  
Hazelnut ice cream with coffee beans  
from "Strandvejsristeriet in Kronborg"  
dkk 145,-*

*Strej's signature lemon  
Orancello from "Messina Jensen"  
in Elsinore crumble and smoke  
dkk 145,-*

*A selection of Danish organic cheeses  
Crisp bread and sweet compote  
on fruits from "Stengården"  
dkk 145,-*

*4 small desserts  
Made from local organic ingredients  
and depending on the chef's mood  
dkk 145,-*

## SEAFOOD PLATTER

*Min. 2 pers. and only by preorder  
dkk 445,- pr. pers.*

*Le Gall Oysters - France  
Shrimps - Greenland  
Langoustine - Kattegat  
Crab Claws - Limfjorden  
Mussels - Limfjorden  
Cold Sauces & Grilled Lemon*

### *Add*

*1/2 Lobster + dkk 210,- / 1/1 Lobster + dkk 395,-*



*Welcome to Restaurant Strejf,  
where gastronomy and atmosphere combine a memorable meal.*

*We offer a culinary experience,  
which highlights the best local ingredients and nuances of taste.*

*The menu is carefully composed and changes with the seasons  
to ensure fresh and seasonal ingredients.*

*As our guests, you can expect delicious dishes,  
that is beautifully presented and carefully prepared by our skilled chefs,  
which focuses on quality and taste.*

*We also offer a large selection of wines and beverages,  
that complement the meals.*

*Enjoy!*



**Strejf**  
Restaurant & Bar

*You can read more about our restaurant online [www.restaurant-strejf.dk](http://www.restaurant-strejf.dk)*