

December menu

FISH SOUFFLÉ

Musselsauce - Tapioca pearls - Organic carrot

CRISPY DUCK

Organic celery - Orange gastrique sauce - Confit potatoes

SOURDOUGH WAFFLE WITH CARAMEL

Cherry - Vanilla and cardamom ice cream

3 courses dkk 465,-

CREAMY MUSHROOM SOUP

Smoked "Vesterhavssost" – Chive oil and herbs from "Anders"

RAVIOLI WITH ORGANIC DANISH RICOTTA

Creamy pumpkin from "Stengården" – Fermented Ingrid peas

SOURDOUGH WAFFLE WITH CARAMEL

Cherry - Vanilla and cardamom ice cream

3 courses dkk 465,-

Wine menu

Grüner Veltliner - Austria

Cotes du Rhone - France

Golden semillon - Australia

Pr. person kr. 415,-

Wine menu without alcohol

Arensbak - White

Arensbak - Red

Alpen Rosé - Østrig

Pr. person kr. 415,-

STARTERS

Fish soufflé

*Musselsauce, tapioca pearls
and organic carrot
dkk 165,-*

Creamy mushroom soup

*Smoked "Vesterhavssost"
Chive oil and herbs from "Anders"
dkk 165,-*

Cold-smoked salmon

*from our own smoker
Smoked cheese, crispy malt
and chive oil
dkk 175*

Organic beef tartare

*Yolk cream on organic eggs
Danish Jerusalem artichokes
Herbs from "Anders"
dkk 175,-*

MAIN COURSES

Crispy duck

*Organic celery, orange gastrique sauce
and confit potatoes
dkk 275,-*

Gently caught fish

*Green tomatoes from "Stengården"
Fried duchesse and butter sauce
dkk 285,-*

Ravioli with organic Danish ricotta

*Creamy pumpkin from "Stengården"
Fermented Ingrid peas
dkk 275,-*

The roast

*500 g. organic beef
Vegetables from Stengården
Pommes duchesse – Red wine sauce
2 per. - per per. dkk 325,-*

DESSERTS

Sourdough waffle with caramel

*Cherry, vanilla and cardamom
ice cream
dkk 135,-*

Strej's signature lemon

*Limoncello 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