## 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 "Vesterhavsost" – 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,-

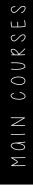
## Wine menu without alcohol Arensbak - White

Arensbak - Red Alpen Rosé - Østrig

Pr. person kr. 415,-

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

**Creamy mushroom soup** Smoked "Vesterhavsost" Chive oil and herbs from "Anders" dkk 165,-



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ESSERT

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STORTERS

**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,- **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,-

**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,-

**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,-



## STREJF EVENING



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