

Menu & Wine menu

LOBSTER BISQUE

Dabs, tapioca pearls, apple and coral tuille

COGNAC-CURED RED DEER

Rosemary mayo, pickled pumpkin, arugula and parmesan

BAKED WHITE FISH

Yellow beets, spinach, pommes purée and crab sauce with nduja

SEMIFREDDO

Sea buckthorn sorbet, toasted hazelnuts and sea salt

3 courses dkk. 485,- / 4 courses dkk. 595,-

**PINOT GRIS, TRIMBACH
ALSACE, FRANCE**

**PINOT NOIR, MONTIGNY
NAHE, GERMANY**

**CHARDONNAY, RUSTENBERG
STELLENBOSCH, SOUTH AFRICA**

**DULCE SAUVIGNON BLANC, LUZON
MURCIA, SPAIN**

*wines for 3 courses dkk. 465,-
wines for 4 courses dkk. 585,-*

*Information about the content of allergenic ingredients in the dishes,
can be obtained by contacting the restaurant staff.*

A la Carte

Lobster bisque

*Dabs, tapioca pearls, apple
and coral tuille
dkk. 185,-*

Strejf signature beef tartare

*Fried pommes anna, egg yolk cream
and local herbs
dkk. 195,-*

Baked white fish

*Yellow beets, spinach, pommes purée and
crab sauce with nduja
dkk. 265,-*

Roasted red deer

*Chanterelles, celeriac purée,
red wine sauce with vanilla
and pommes fondant
dkk. 295,-*

Ravioli with spinach and ricotta

*Roasted mushrooms, sherry vinegar,
parmesan and mushroom sauce
dkk. 245,-*

Semifreddo

*Sea buckthorn sorbet, toasted hazelnuts
and sea salt
dkk. 140,-*

Strejf's signature lemon

*with lemon mousse, lemon curd and
white chocolate
dkk. 150,-*

Cognac-cured red deer

*Rosemary mayo, pickled pumpkin,
arugula and parmesan
dkk. 185,-*

Lobster roasted with butter

*Grilled romaine salad, parmesan
and vinegar
½ dkk. 235,-
1/1 dkk. 455,-*

The Roast served as sharefood min. 2 persons

*Salad with vinaigrette,
smashed potatoes with parmesan, grilled
cabbage and pepper sauce
pr. person dkk. 295,-
Add fries - 45,-
Add bearnaise - 45,-*

Striploin 250 g

*Grilled endivie salad with vinaigrette
and parmesan, crispy fries and
homemade sauce bearnaise
dkk. 395,-*

3 cheeses

*Served with crispbread and compote
dkk. 140,-*

MONTHLY MENU

WINE MENU

STARTERS

MAIN COURSES

DESSERTS

SEAFOOD PLATTER

*Min. 2 pers. and only by preorder
dkk 745,- pr. pers.*

*Steamed blue mussels
Dill boiled crab claws
Scallop ceviche
Langoustine with herb butter
Sea-boiled prawns
Danish Gigas oysters
Grilled lemon
Aioli mayo
Herb mayo
Sauce tatar
Sourdough bread
Organic salted butter*

Extras

*1/2 lobster - dkk. 235,- / 1/1 lobster - dkk. 455,-
Baerii caviar 30 g dkk. 545,-*



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

www.restaurant-strejf.dk