Menu & Wine menu

MONTHLY MENU

LOBSTER BISQUE
Dabs, tapioca pearls, apple and coral tuille

MUSHROOM TOAST
Lardo, crispy prosciutto di parma 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,-

WINE MENU

PINOT GRIS, TRIMBACH
ALSACE, FRANCE

PINOT NOIR, MONTIGNY
NAHE, GERMANY

CHARDONNAY, RUSTENBERG
STELLENBOSCH, SOUTH AFRICA

RASTEAU ROUGE, CAVE RASTEAU
RHONE, FRANCE

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

STARTERS

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

Mushroom toast
Lardo, crispy prosciutto di parma and parmesan
dkk. 185,-

Strejf signature beef tartare
Fried pommes anna, egg yolk cream and local herbs
dkk. 195,-

Lobster roasted with butter
Grilled romaine salad, parmesan and vinegar
½ dkk. 235,-
1/1 dkk. 455,-

MAIN COURSES

Baked white fish
Yellow beets, spinach, pommes purée and crab sauce with nduja
dkk. 265,-

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,-

Roasted red deer
Mushrooms, 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,-

Striploin 250 g
Grilled endivie salad with vinaigrette and parmesan, crispy fries and homemade sauce bearnaise
dkk. 395,-

DESSERTS

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

3 cheeses
Served with crispbread and compote
dkk. 140,-

Strejf's signature lemon
with lemon mousse, lemon curd and white chocolate
dkk. 150,-

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
Restaurant & Bar

www.restaurant-strejf.dk



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!