



KOKKEDAL SLOT
COPENHAGEN

LUNCH

12:00 – 15:00

LUNCH DISHES

- Celeriac with smoked almonds, pickled carrots and small peaches - DKK 105
- Lobster bisque with Norwegian lobster and pumpkin - DKK 175
- Smoked salmon with fennel and mushroom mayo - DKK 135
- Baked cod with Brussels sprouts, potato puré and mussels sauce - DKK 245
- Beef tenderloin with mushrooms, celeriac puré, sauce bordelaise and sauce Béarnaise - DKK 325
- French fries with mayo - DKK 40

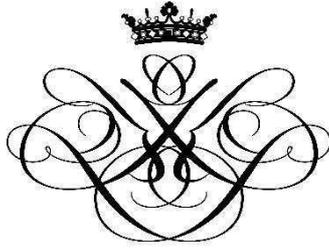
CHEESE & DESSERTS

- Gruyère with browned butter and truffles - DKK 105
- Selection of 3 european cheeses - DKK 125
- Chocolate cake with braised pineapple and pineapple mousse - DKK 115
- Tarte with caramelized apples and icecream flavored with pine needles - DKK 95
- Rice panna cotta with almond icecream and cherries - DKK 95

OPEN SANDWICHES

- Marinated "Christiansø" herring with curry and quail egg - DKK 105
- Tatar of salmon with Chinese radish, cheese and lemon mayo - DKK 125
- Avocado with almonds and cauliflower – DKK 115
- Egg with shrimps, dill mayo and lemon - DKK 110
- Egg with tomato, lemon mayo, pesto and Gruyère - DKK 85
- Potatoes with radish, fried onions and lovage mayo - DKK 85
- Roastbeef med pickled cucumber, onions, and horseradish mayo - DKK 105
- Beef Tatar with onions, egg yolk, tarragon and cress - DKK 115
- Poached chicken breast with herbs and pata negra - DKK 105
- Roast pork with marinated cabbage, mustard mayo and pork cracklings - DKK 105

*Half price for children under the age of 12.
Information about allergen products can be aquired by contacting the staff.*



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A LA CARTE

18:00 – 21:00

APPETIZER

- Oysters with lime, chili and dill - DKK 40 pcs.
Baerii Gold caviar 30 g "Gastro unika" with toast, sour cream and cress – DKK 525
Salted nuts - DKK 45
Crisps with vinegar - DKK 45
Pickled baby peaches - DKK 45

STARTERS

- Celeriac with smoked almonds, pickled carrots and small peaches - DKK 105
Lobster bisque with Norwegian lobster and pumpkin - DKK 175
Smoked salmon with fennel and mushroom mayo - DKK 135
Beef tatar with onions, egg yolk, tarragon and watercress - DKK 125

MAIN COURSES

- Confitated jerusalem artichokes with mushrooms, celeriac puré and oliveoil - DKK 195
Baked cod with Brussels sprouts, potato puré and mussels sauce - DKK 245
Pan seared wild duck with chestnut puré, cabbage, glazed beets and beurre blanc - DKK 265
Beef tenderloin with mushrooms, celeriac puré, sauce bordelaise and sauce Béarnaise - DKK 325

CHEESE & DESSERTS

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Selection of 3 european cheeses - DKK 125
Chocolate cake with braised pineapple and pineapple mousse - DKK 115
Tarte with caramelized apples and icecream flavored with pine needles - DKK 95
Rice panna cotta with almond icecream and cherries - DKK 95

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