

# EXPLORER

RESTAURANT

**2 COURSES DKK 348**  
**3 COURSES DKK 447**

## STARTERS

**Creamy soup  
of cauliflower**

Watercress - Cod

**Grilled  
goat cheese**

Tomato marmalade -  
Brioche

**Peel-and-Eat  
shrimps**

Aioli - Grilled brioche

**Dill-cured  
salmon**

Mustard sauce -  
Sourdough bread

**Grilled  
carpaccio**

Fried capers -  
Parmesan

## MAIN COURSES

**Grilled asparagus  
& pointed cabbage**

Blanquette - Vinaigrette - Papadums

**Supreme chicken breast  
with crispy skin**

Root vegetable - Lingonberry -  
Creamy porcini mushrooms

**Grilled small farm  
raised pork chop**

Beets - Cracklings - Parsley jus

**Grilled fillet of lemon  
sole & langoustine**

Scorzoneria - Baby lettuce -  
Lobster sauce

**Grilled  
lamb chops**

Fricassee of summer vegetables - Gremolata -  
Tzatziki

**New York strip  
250gr**

Caramelised onions - Béarnaise sauce -  
Pommes frites

## DESSERTS

**Frangipane with  
white chocolate**

Yuzu - Ice cream

**Crème brûlée**

**Eton mess**

Pistachio - Strawberries

**Assortment of  
European cheeses**

With accompaniments

## SNACKS

Salted smoked almonds DKK 45  
Mixed olives in chilli and lemon DKK 45  
2 kinds of pesto and bread DKK 35  
Mozzarella, olive oil and focaccia bread DKK 55

OF-CJK-NO.07.2022

**Please ask the staff about allergens.**

Subject to change