

ENJOY OUR KITCHEN

Start

1 glass of bubbles or house wine DKK 75, -

Gl. Brydegaard's savoury snacks DKK 75, -

"Season Menu"

CEVICHE & PRESERVED SUMMER

Thinly sliced white fish with unripe gooseberries & green tomatoes from the summer, with a lovage vinaigrette

"We preserve a bit of the summer, to give the fall freshness & vitality"

CELERIAC & HEART

Salt-baked and grilled celeriac with browned butter & crispy celeriac, confit egg yolk, grated dried veal heart, celeriac beurre blanc & apple

"The celeriac shows just how much flavour one ingredient can hold. The egg yolk brings it together, while the heart adds another layer"

PORCINI & MARROW

Sautéed porcini mushrooms with an intense mushroom broth, seasoned with homemade dashi made from dried seaweed & topped with bone marrow

"Here we turn up the umami & depth - a small dish, with a great taste"

PIGEON & BEETS

Roasted pigeon (*may contain pellets*) with rehydrated beetroots, fermented garlic, pickled plums & rich pigeon jus

"The darkest course of the menu, where rich flavours meet acidity & freshness"

HAZELNUT & CAVIAR

Caramelized hazelnut ice cream with toasted hazelnuts, hazelnut oil & Oscietra Caviar

"We challenge the idea of salted caramel – here, the salt is simply Caviar"

5 courses DKK 595, -

Wine pairing 5 gl. - 4 gl. of 12 cl. + 1 gl. of 6 cl. to the dessert - DKK 495,-

Wine pairing 3 gl. - 2 gl. of 12 cl. + 1 gl. of 6 cl. to the dessert - DKK 375,-


Gl. Brydegaard

At Gl. Brydegaard we focus on seasonal, high-quality produce. For us, quality is about flavour, origin and craftsmanship. In the kitchen, we cook the food from scratch and with deep respect for the ingredients. We want to serve food, that is honest, flavourful, while leaving room to new flavours. Welcome, and enjoy.

"An Evening at Gl. Brydegaard"

If you would like to make the evening a little more special, we recommend, "An evening at Gl. Brydegaard". The evening begins with bubbles and snacks, followed by five 5 courses with wine pairing, and ends with coffee / tea & something sweet

DKK 1.225, -

"A Taste of Gl. Brydegaard"

CEVICHE & PRESERVED GOODS

Thinly sliced white fish with unripe gooseberries & green tomatoes from the summer, with a lovage vinaigrette

"We preserve a bit of the summer, to give the fall freshness & vitality"

PIGEON & BEETS

Roasted pigeon (*may contain pellets*) with rehydrated beetroots, fermented garlic, pickled plums & rich pigeon jus

"The darkest course of the menu, where rich flavours meet acidity & freshness"

HAZELNUT & CAVIAR

Caramelized hazelnut ice cream with toasted hazelnuts, hazelnut oil & Oscietra Caviar

"We challenge the idea of salted caramel – her, the salt is simply Caviar"

3 courses DKK 475, -

Wine pairing 3 gl. - 2 gl. of 12 cl. + 1 gl. of 6 cl. to the dessert - DKK 375, -

Pst..

It is also possible to enjoy one main course of Chef's choice for DKK 300, -

Additions

CHEESE

4 exquisite cheeses with compote & roasted ryebread **DKK 125,-**

COFFEE / TEA & SOMETHING SWEET

French press coffee or NUTE tea with something sweet **DKK 75, -**


Gl. Brydegaard