

COCKTAILS

APERITIFF & PRE DINNER COCKTAILS

These are excellent pre meal, and will help you awaken the taste buds

PORNSTAR MARTINI -eggs

Vanilla Vodka, Passoa, Lemon & Passion Fruit

Served with a shot of Prosecco 134,-

GINGER X

Xante, Lemon, & Fresh Ginger 134,-

HENDRICKS SPECIAL -eggs

Hendricks Gin, Cucumber, Lemon & Tonic 155,-

SOUTHERN SOUR -eggs

Bourbon, Southern Comfort, Lemon 127,-

WHISKEY SOUR -eggs

Bourbon, Bitters & Sitron 132,-

AFTER DINNER COCKTAILS

After a better meal, you deserve a good ending or continuation

ESPRESSO MARTINI -eggs

Vodka, coffee Liqueur & Espresso 129,-

NEGRONI

Gin, Campari & Rubino Vermouth 134,-

FAZERINA

Cointreau, White coffee Liqueur, Caramell & Grated Chocolate 129,-

OLD FASHIONED

Bourbon, Sugar & Bitters 142,-

-See the bar map for a complete selection-

STARTERS

APPLE AND FENNEL SOUP

Creamy soup with apple, fennel, parsley oil and smoked mussels
milk, sulfite, molluscs
145,-

MONKFISH

Horseradish and beetroot pickled monkfish, cucumber compress, ponzu mayonnaise and crispy wonton with watercress
eggs, sulfite, fish
175,-

SCALLOPS

Scallops with Chorizo, pea purée, butter sauce and fennel
sulfite, milk, shellfish, egg
195,-

SHELLFISH SOUP

Smoked haddock, dill and jerusalem artichoke
sulfite, milk, fish, shellfish
175,-

GRILLED SUMMER CABBAGE

Grilled summer cabbage, dried kale, butter sauce with avruga and cranberries
sulfite, fish, milk
145,-

MAINS

SHARING

Fried lobster, 250 gr mussels, crab and scallops, served with bread, aioli, fries and salad
Prepared to share
sShellfish, eggs, sulfite, wheat
445,- pr. person. (min 2. person)

VEAL RIB-EYE

Marinated veal rib-eye with broccoli cream, red wine sauce with pickled mustard seeds and parsnips in variety
sulfite, milk, mustard
335,-

RIB-EYE

300gr Grilled rib-eye, mushroom, garlic purée, onions, potatoes and red wine sauce
We recommend medium sulfite, milk
Bearnaise or fries as well? 20,- pr
395,-

TENDERLOIN

180gr. grilled beef tenderloin, mushroom, garlic purée, onions, potatoes and red wine sauce
sulfite, milk
Bearnaise or fries as well ? 20,- pr
385,-

HALIBUT

Halibut with parsnips, trout roe in butter sauce, green asparagus and broccoli cream
fish, sulfite, milk
355,-

GRILLED SUMMER CABBAGE

Grilled summer cabbage, dried kale, butter sauce with avruga and cranberries
sulfite, fish, milk
275,-

DESSERT

MANGO AND PASSION FRUIT

Passion fruit curd with mango and passion fruit sorbet, fresh cheese cream, browned oatmeal biscuits and pickled mango
milk, sulfite, wheat
155,-

VANILLA ICE CREAM

2 scoops of vanilla ice cream, crushed chocolate biscuits and stirred berries
milk, eggs
95,-

"GÂTEAU MARCEL"

2 layer chocolate cake, variety of strawberries, milk ice cream and chocolate crumble
milk, eggs
155,-

CHEESE

Roche baron with spicy poached pear, cloves and pear puree
milk, wheat, sulfite
175,-



We notice the following allergens: milk, celery, wheat, mustard, fish, sesame, shellfish, soy, nuts, sulfite, eggs, mollusks, peanuts, lupins, rye, barley and oats
Bread and butter are served to all our guests (milk, wheat, rye and barley)

- This is an excerpt of what we have to offer of drinks. Feel free to ask us for recommendations -

Sparkling Wine

Ayala Brut Majeur, Champagne, France	849,-	150,-
Biscardo Prosecco «White Label» Extra Dry, Italy	575,-	109,-
Equilibri Natural, Cava Funambul Brut Reserva, Penedés, Spain	600,-	114,-
Lucie Thiéblemont, Cremant de Bourgogne Brut, Bourgogne, France	624,-	119,-

White Wine

Domaine Vacheron, Sancerre 2019, Loire, France	745,-	154,-
Baron de Ley, Tres Viñas Reserva Blanco 2016, Rioja, Spain	675,-	140,-
Anselmann Riesling Trocken 2019, Pfalz, Germany	574,-	120,-
Charly Nicolle, Chablis "Per Aspera" 2018, Bourgogne, France	675,-	140,-

Red Wine

Moccagatta, Barbera d'Alba 2017, Piemonte, Italy	735,-	152,-
Château Moulin Bel-Air 2017, Bordeaux, France	620,-	129,-
J. Vidal-Fleury, Côtes du Rhône 2017, Rhône, France	590,-	123,-
Santi, Valpolicella Classico "Le Caselle" 2018, Veneto, Italy	589,-	123,-
Cune Reserva 2015, Rioja, Spain	700,-	145,-
Bernard Defaix Bourgogne Pinot Noir 2019, France	600,-	125,-

- for a wider selection see our wine list where you can choose from over 500 wines -

Draft Beer

Dahls Pils 0,3	76,-	Brooklyn Defender IPA 0,3	99,-
Dahls Pils 0,5	99,-	Brooklyn Defender IPA 0,5	148,-
Dahls Bolt IPA 0,3	99,-	Kronenbourg 1664 Blanc 0,3	92,-
Dahls Bolt IPA 0,5	149,-	Kronenbourg 1664 Blanc 0,5	125,-
Brooklyn Lager 0,3	96,-	Frydenlund Juicy IPA 0,33	99,-
Brooklyn Lager 0,5	135,-	Frydelund Juicy IPA0,5	130,-
Dahls Ramp Pale Ale 0,3	98,-		
Dahls Ramp Pale Ale 0,5	135,-		

- see the beer map for our large selection of bottled beers -

Non-Alcoholic

mineral water	58,-
Coca Cola, Coca Cola Zero, Fanta, Sprite, Farris, Ginger beer	
Juice from Safteriet	75,-
Carlsberg Non-Alcoholic 0,33l	69,-
Munkholm Bayer 0,33l	66,-
Erdinger, wheatebeer 0,5l	76,-
Brooklyn Hoppy Lager 0,335l	69,-



Emilie's
ELD
RESTAURANT & BAR

MENU RECOMMENDATION

APPLE AND FENNEL SOUP

Creamy soup with apple, fennel, parsley oil and smoked mussels
milk, sulfite, molluscs

MONKFISH

Horseradish and beetroot pickled monkfish, cucumber compress, ponzu mayonnaise and crispy wonton with watercress
eggs, sulfite, fish

VEAL RIB-EYE

Marinated veal rib-eye with broccoli cream, red wine sauce with pickled mustard seeds and parsnips in variety
sulfite, milk, mustard

CHEESE

Roche baron with spicy poached pear, cloves and pear puree
milk, wheat, sulfite

MANGO AND PASSION FRUIT

Passion fruit curd with mango and passion fruit sorbet, fresh cheese cream, browned oatmeal biscuits and pickled mango
milk, sulfite, wheat

3-course 560,- Wine pairing 445,-
4-course 665,- Wine pairing 555,-
5-course 770,- Wine pairing 655,-

TODAYS SPECIAL 3-COURSE

SERVED FROM 16:00 TO 18:00

380,-

We have several separate rooms suitable for all occasions

Contact us for info and a small tour

Suitable for 8 - 36 people

We have our own menu for children under 12 years

Share the experience with your friends!

