

# Madklubben

## GRILL

### WE RECOMMEND

Grimbergen Noël	60
Champagne	95/475
'Castenskiolds Genfærd'	95
Moscow Mule	85
Gin & Tonic	FROM 85

### SNACKS

Kalamata olives	35
Salted almonds	25
Ham from Skagen	35
'Gammel Knas' cheese	35
All 4	100

### OUR FAVOURITE MENU

#### CURED COD

With herbs, fresh cream cheese, beetroots, mustard seeds & lemon thyme

#### STRIPLOIN

Steak of grain-fed beef with caramelized garlic & chimichurri. Served with salad, french fries & béarnaise

#### SWEET BANANA SUNDAE\*

Creamy vanilla & banana ice cream, salted caramel, vanilla cream & burnt white chocolate

#### ADD A 1/2 LOBSTER FOR YOUR DISH +135

Grilled lobster with chorizo, salted cheese, grilled lemon & herbs

#### WINE MENU +260

Please ask your waiter for further details about the wine menu

#### PRACTICAL

Allergies? Please ask your waiter, who will guide you safely through the menu

360

## 1 COURSE FROM 160 // 2 COURSES FROM 260 // 3 COURSES FROM 300

Please notice additional prices at selected courses

### STARTERS

#### GRILLED LITTLE GEM SALAD\* (V)

With herb mayo, horseradish, salted gooseberries, toasted bread & dried tomato

#### BEEF TARTARE

With black pepper mayo, salted egg yolk, endive salad, pickled shallots & cress

#### CURED COD

With herbs, fresh cream cheese, beetroots, mustard seeds & lemon thyme

#### CRISPY DUCK CROQUETTE +25

With confit duck, truffle mayo, pickled lingonberries, fresh herbs & lemon vinaigrette

#### SCALLOP CEVICHE +50

With salted cucumber, habanero, spring onions, yuzu, cilantro & lime leaves

### MAIN COURSES

All main courses are including one optional sauce + one optional side

#### WHOLE GILTHEAD SEABREAM

Fried on bones with teriyaki, browned butter, lime, chili & Asian herb salad

#### STRIPLOIN +100

Steak of grain-fed beef with caramelized garlic & chimichurri

#### GRILLED DUCK LEG

Confit duck, black garlic, lingonberries & burnt apple

#### BAKED PUMPKIN\* (V)

With rosemary, tuscan kale, pickled pumpkin, tahini, salted yogurt & dukkah

#### CHATEAUBRIAND +135 PR. PERSON

Grilled middle piece of beef tenderloin with truffle & sage. You carve the meat yourself at the table  
(Must be ordered for 2 people)

#### WELFARE CHICKEN

Grilled, juicy chicken breast with orange glaze, pickled sea buckthorn & burnt shallots

#### WHOLE LOBSTER +150

Grilled lobster with chorizo, salted cheese, grilled lemon & herbs

#### ADD A 1/2 LOBSTER FOR YOUR DISH +135

Grilled lobster with chorizo, salted cheese, grilled lemon & herbs

### SIDES

#### CRISPY FRIES

With sea salt

or duck fat & rosemary

40

#### GRILL'S WALDORF

With sour cream, walnuts, pickled gooseberries & dill

40

#### POTATO CREAM

With browned butter, lemon & sour cream

40

#### GRILLED PADRONS

With sriracha, syrup & sichuan pepper

40

#### FRIED ONION RINGS

With vinegar powder & tomato dust

40

#### GRILLED WINTER CABBAGE

With truffle butter, 'Gammel Knas' cheese, hazelnuts & lemon

40

#### CITRUS SALAD

With piment d'espelette, olive oil & mint

40

### SAUCES & DIPS

Béarnaise

35

Beurre blanc with citrus

35

Red wine sauce

35

Truffle sauce

35

Chimichurri

25

Aïoli

15

Tarragon mayo

15

Chipotle mayo

15

### DESSERTS

#### BAKED ALASKA

Vanilla base with burnt almonds, vanilla ice cream, cherry sorbet, cherry sauce & burnt meringue

#### SWEET BANANA SUNDAE\*

Creamy vanilla & banana ice cream, salted caramel, vanilla cream & burnt white chocolate

#### GATEAU MARCEL

Mousse cake on 66% Valrhona chocolate with cocoa, passion fruit & lemon verbena

\* Available vegan