

Emilies
ELD
RESTAURANT & BAR

TODAYS SPECIAL 3-COURSE
Served between 16:00 and 18:00
350,-

APÉRITIF

GINGER X

Xante, Lemon & Ginger
134,-

DRY MARTINI

Bombay Sapphire Gin, Dry Vermuth & Olive
146,-

CLOVER CLUB

Gin, Raspberry & Lemon
129,-

HENDRICKS SPECIAL

Hendricks Gin, Cucumber, Lemon & Tonic
155,-

MENU RECOMMENDATION

BEET TARTAR

Tartar of baked beets, tarragon emulsion, buckwheat and apple

CLIPFISH

Baked clipfish, potato, leek and lovage

DRY-AGED PORK

Dry-aged pork fillet, cabbage and veal stock with wild garlic

CHEESE

Brillat-Savarin and fruit bread

YOGURT & BERRY

Yogurt, oats and strawberry foam

3-course 550,- Wine pairing 445,-

4-course 650,- Wine pairing 555,-

5-course 750,- **With wine pairing 1000,-**

STARTERS

BEET TARTAR

Tartar of baked beets, tarragon emulsion, buckwheat and apple
165,-

CLIPFISH

Baked clipfish, potato, leek and lovage
175,-

BISQUE

Shellfish bisque, turnip, dill and pickled onion
165,-

VEGETARIAN

Jerusalem artichokes, pickled beets, tarragon emulsion and crispy artichokes
139,-

MAINS

WHITE FISH

Baked white fish with red cabbage, asparagus, pickled trout roe and hollandaise
345,-

SHARING

250 gr. grilled rib-eye and 350 gr. pork chop.
Broccoli cream, broccolini, radish, bearnaise and red wine sauce
395,- pr. pers. (min 2. people)

PORK CHOP

Pork chop, asparagus, pak choy and green peppercorn sauce
375,-

RIB-EYE

Grilled rib-eye, onions and mushrooms.
Potato sticks, potato purée, red wine glaze and béarnaise
200 gr. 345,- / 300 gr. 390,-

DESSERT

CHEESECAKE

Cream cheese, passion fruit and browned butter crumble
150,-

CHEESE

Selected cheeses, yoghurt bread and sweet fruit puree
175,-

YOGURT & BERRY

Yogurt, oats and strawberry foam
150,-

CHOCOLATE

Dark chocolate, pumpkin seed chips and yoghurt ice cream
150,-

BEVERAGES

THIS IS JUST A SELECTION OF OUR DRINKS
ASK OUR WAITERS FOR BEER AND WINE LIST

White Wine

Dom. de La Rossignole, Sancerre 2016, Loire, Frankrike	140,-	675,-
Manzone, Langhe Rossese Bianco 2014, Piemonte, Italia	120,-	575,-
Josef Ehmoser, Grüner Veltliner 2016, Wagram, Østerrike	113,-	539,-
Charly Nicolle, Chablis «per Aspera» 2016, Bourgogne, Frankrike	130,-	625,-
Weingut Anselmann, Riesling Trocken 2017, Pfalz, Tyskland	115,-	549,-

Red Wine

Cabutto, Barbera d'Alba Supperiore 2013, Piemonte, Italia	142,-	685,-
Château Moulinat 2014, Bordeaux, Frankrike	125,-	595,-
Cune Reserva 2013, Rioja, Spania	135,-	650,-
J. Vidal-Fleury, Côte du Rhône 2015, Rhône, Frankrike	118,-	565,-
Santi, Valpolicella Classico "Le Caselle" 2016, Veneto, Italia	118,-	564,-
Poliziano, Rosso di Montepulciano 2016, Toscana, Italia	124,-	595,-

See our wine menu for a bigger selection

Beer on Tap

Dahls Pils 0,33	71,-	Kronenbourg 1664 Blanc 0,33	90,-
Dahls Pils 0,5	91,-	Kronenbourg 1664 Blanc 0,5	120,-
Dahls Bolt IPA 0,3	99,-	Dahls N.I.P.L 0,3	102,-
Dahls Bolt IPA 0,5	140,-	Dahls N.I.P.L 0,5	132,-
Brooklyn Lager 0,3	105,-	St. Austell Proper Job IPA 0,3	95,-
Brooklyn Lager 0,5	125,-	St. Austell Proper Job IPA 0,5	125,-
Austmann Tre Gamle Damer 0,4	120,-		

See our beer menu for the complete selection

Non-Alcoholic

SOFT DRINKS	48,-
Coca Cola, Coca Cola Zero, Fanta, Sprite, Farris, Ginger	
SELECTED JUICES	69,-
MUNKHOLM CHRISTMAS	69,-
CARLSBERG	69,-
MUNKHOLM BAYER 0,5L	76,-
ERDINGER, WHEAT BEER 0,5L	76,-

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