

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

MUSHROOM "RAMEN"

Mushroom broth, pickled mushrooms, soba noodles and egg

TURBOT

Turbot, browned butter emulsion, fennel, rye and dill

MOOSE

Moose, Jerusalem artichoke, celery, cabbage and
gravy with burned pepper & lemon

CHEESE

Blue cheese, sea buckthorn and oatmeal cookie

BLACK CURRANT

Black currant mousse, red currant sorbet and barley

3-course 550,- Wine pairing 445,-

4-course 650,- Wine pairing 555,-

5-course 750,- Wine pairing 655,-

STARTERS

MUSHROOM "RAMEN"

Mushroom broth, pickled mushrooms, soba noodles and egg
165,-

TURBOT

Turbot, browned butter emulsion, fennel, rye and dill
175,-

JERUSALEM ARTICHOKE

Marinated Jerusalem artichoke, chestnut cream, pickled mushrooms and kale
165,-

TARTAR

Moose tartar, avruga caviar, Jerusalem artichoke, black garlic and fresh cheese
185,-

MAINS

WHITE FISH

Baked white fish, kale, Jerusalem artichoke and beurre blanc
345,-

RIB-EYE

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

MOOSE

Moose, Jerusalem artichoke, celery, cabbage and gravy with burned pepper & lemon
375,-

SHARING

300 gr. grilled rib-eye and 200 gr. pork chop
Jerusalem artichoke, kale, bearnaise and red wine sauce
395,- pr. pers. (min 2. people)

DESSERT

YOGHURT & BERRIES

Yoghurt, raspberry sorbet, red currant sorbet and sea buckthorn
155,-

CHEESE

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

BLACK CURRANT

Black currant mousse, red currant sorbet and barley
155,-

CHOCOLATE

Chocolate cake, ice cream and cherry
155,-

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,-
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 2014, 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,-	St. Austell Proper Job IPA 0,3	95,-
Dahls Bolt IPA 0,5	140,-	St. Austell Proper Job IPA 0,5	125,-
Brooklyn Lager 0,3	105,-	Dahls Ramp Pale Ale 0,3	95,-
Brooklyn Lager 0,5	125,-	Dahls Ramp Pale Ale 0,5	125,-

See our beer menu for the complete selection

Non-Alcoholic

SOFT DRINKS	53,-
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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