

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

Hendrick's Gin, Cucumber, Lemon & Tonic
155,-

MENU RECOMMENDATION

APPLE & CELERIAC

Apple & celeriac soup, reindeer heart and rye

COD

Baked cod, kohlrabi and hollandaise

PORK BELLY

Slow cooked pork belly, carrot, ginger,
onion and apple sauce

CHEESE

Blue cheese, sea buckthorn and crispy oats

CLODBERRY & CHOCOLATE

Gingerbread ganache, cloudberry sorbet
and marinated cloudberrries

3-course 550,- Wine pairing 445,-

4-course 650,- Wine pairing 555,-

5-course 750,- Wine pairing 655,-

STARTERS

APPLE & CELERIAC

Apple and celeriac soup, reindeer heart and rye
165,-

COD

Baked cod, kohlrabi and hollandaise
185,-

CAULIFLOWER

Baked cauliflower, rye, cress and hollandaise
169,-

HALIBUT

Cured halibut, cucumber, leek, lovage and sour cream
185,-

MAINS

WHITE FISH

Baked white fish, carrot-ginger puree, grilled parsley root
and hollandaise

345,-

RIB-EYE

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

PORK BELLY

Slow cooked pork belly, carrot, ginger, onion
and apple sauce

345,-

SHARING

300 gr. grilled rib-eye and 180 gr. duck
Jerusalem artichoke, kale, bearnaise and red wine sauce
395,- pr. pers. (min 2. people)

DESSERT

CLODBERRY & CHOCOLATE

Gingerbread ganache, cloudberry sorbet and marinated cloudberrries
155,-

CHEESE

Selected cheeses, yoghurt bread and sweet fruit puree
185,-

BROWN CHEESE

Brown cheese ice cream, salt caramell cream and raspberry meringue
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

Alfiero Boffa, Barbera d'Asti Superiore «Cua Longa» 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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