

Emilies
ELD
RESTAURANT & BAR

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

APÉRITIF

GINGER X

Xante, Lemon & Ginger
134,-

SOUTHERN SOUR

Bourbon, Southern Comfort, Sitron
127,-

DRY MARTINI

Bombay Sapphire Gin, Dry Vermuth & Olive
146,-

HENDRICKS SPECIAL

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

MENU RECOMMENDATION

MUSSELS

Mussels, tarragon, apple and kohlrabi

ARCTIC CHAR

Arctic char, cucumber, sour cremé and horseradish

VEAL

Culotte of veal, kale, lingonberries, broccoli, and red wine sauce

CHEESE

Cheese, bread and pear

LEMON & DILL

Lemon & dill, yoghurt ice creme and caramelized white chocolat

3-course 550,- Wine pairing 445,-

4-course 650,- Wine pairing 555,-

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

STARTERS

BEETROOT

Baked beetroot, barley, tarragon emulsion and raspberry
165,-

SHELLFISH SOUP

Dill butter and glazed yellow beets
185,-

MUSSELS

Mussels, tarragon, apple and kohlrabi
175,-

ARCTIC CHAR

Arctic char, cucumber, sour cremé and horseradish
175,-

MAINS

WHITE FISH

Pan-fried white fish, broccoli, dill, fennel and mussels sauce
345,-

SHARING

300 gr. grilled rib-eye and 180 gr. brisket
Cabbage cream, fennel, mushrooms, bearnaise and red wine sauce
395,- pr. pers. (min 2. people)

VEAL

Culotte of veal, kale, lingonberries, broccoli, and red wine 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

CHOCOLATE & CHIPOTLE

Dark chocolate mousse, vanilla ice cream and warm chocolate
155,-

CHEESE

Selected cheeses, yoghurt bread and apple puree
185,-

PINEAPPLE

Honey - & ginger marinated pineapple, cardamom ice cream and honeycomb
155,-

LEMON & DILL

Lemon & dill, yoghurt ice cream and caramelized white chocolate
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,-
Tedeschi, Valpolicella Superiore 2016, Veneto, Italia	118,-	564,-
Poliziano, Rosso di Montepulciano 2016, Toscana, Italia	124,-	595,-

See our wine menu for a bigger selection

Fatøl

Dahls Plenty IPA 0,33	99,-	Brooklyn Defender IPA 0,3	99,-
Dahls Plenty IPA 0,5	145,-	Brooklyn Defender IPA 0,5	140,-
Dahls Pils 0,33	71,-	Kronenbourg 1664 Blanc 0,33	92,-
Dahls Pils 0,5	91,-	Kronenbourg 1664 Blanc 0,5	125,-
Dahls Bolt IPA 0,3	99,-	Brooklyn Lager 0,3	96,-
Dahls Bolt IPA 0,5	140,-	Brooklyn Lager 0,5	135,-

See our beer menu for the complete selection

Non-Alcoholic

SOFT DRINKS	53,-
Coca Cola, Coca Cola Zero, Fanta, Sprite, Farris, Ginger	
SELECTED JUICES	75,-
CARLSBERG NON-ALCOHOLIC 0,33l	69,-
MUNKHOLM BAYER 0,33l	76,-
BROOKLYN HOPPY LAGER 0,33l	69,-
ERDINGER, WHEAT BEER 0,5l	76,-

Emilies
iELD[®]
RESTAURANT & BAR