

RESTAURANT EYDES

STEP DOWN INTO THE BASEMENT AND ENTER A WORLD OF SUBDUED LIGHTING AND A COSY ATMOSPHERE BENEATH THE HISTORIC WHITEWASHED VAULTED CEILINGS.
WE ALWAYS FOCUS ON CREATING THE GREATEST FLAVOURS ON BEAUTIFULLY PRESENTED PLATES.

THIS ALSO MEANS THAT WE ARE NOT TIED TO INSPIRATION FROM A SPECIFIC CUISINE, BUT INSTEAD LET THE SEASON'S AVAILABLE INGREDIENTS DEFINE WHAT CREATES THE BEST POSSIBLE GASTRONOMIC EXPERIENCE.

LET OUR EXTENSIVE À LA CARTE MENU AND SIGNATURE DISHES INSPIRE YOU, OR ENJOY OUR SET MENU, WHICH CHANGES REGULARLY.

TASTING MENU

***Ling fillet - cabbage - smoked cheese**
Baked ling fillet wrapped in cabbage with dill. Pickled pumpkin, smoked-cheese sauce & dill ash

Glazed pork cheek - winter apple - tarragon
Braised pork cheek in apple glaze, with baked winter-apple purée, pickled Jerusalem artichokes, puffed crackling & tarragon

***Duck breast - beetroot - blackcurrant**
Cured & pink-roasted duck breast, beetroot, potato croquette with confit duck & thyme, and blackcurrant reduction

***Cherry - Chocolate - Toasted almonds**
Chocolate panna cotta with cherries, vanilla ice cream & toasted almonds



3 courses 455 / 4 courses 525

Wine pairing 3 glasses 325 / 4 glasses 395

Juice pairing 3 glasses 150 / 4 glasses 175

Information about allergenic ingredients in our dishes is available from your server. Company cards issued inside or outside the EU/EEA, as well as private payment cards issued outside the EU/EEA, are subject to a fee, which will appear on your receipt. The fee depends on the type of payment card and where it was issued. For American Express, all transactions are subject to a fee.

SNACKS

SMOKED & SALTED ALMONDS 50,-

GREEN & BLACK FRENCH OLIVES 65,-

COARSE-CUT FRIES with aioli 50,-

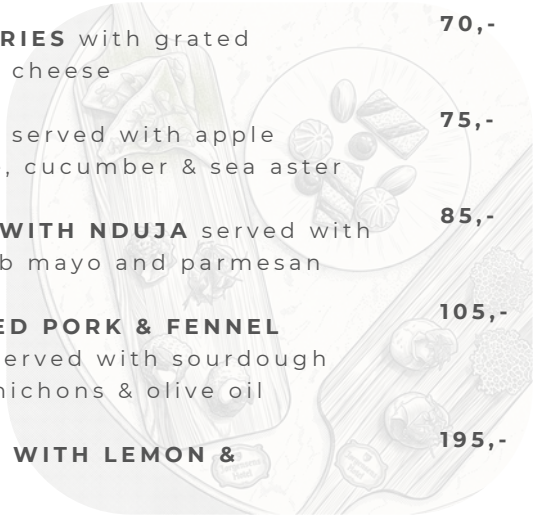
TRUFFLE FRIES with grated Vesterhavs cheese 70,-

2 OYSTERS served with apple vinaigrette, cucumber & sea aster 75,-

ARANCINI WITH NDUJA served with grilled herb mayo and parmesan 85,-

WIND-DRIED PORK & FENNEL SAUSAGE served with sourdough bread, cornichons & olive oil 105,-

6 OYSTERS WITH LEMON & TABASCO 195,-



CAVIAR
15g caviar with blinis, onion & crème fraîche

245,-

STARTERS

Ling fillet 115,-
Lightly baked ling fillet wrapped in cabbage with dill. Served with pickled pumpkin, smoked-cheese sauce & dill ash

Pork cheek 125,-
Braised pork cheek glazed with apple glaze, served with purée of baked winter apples, pickled Jerusalem artichokes, puffed crackling & tarragon

French onion soup 105,-
Classic French onion soup with caramelised onions, sourdough bread & Gruyère

Eydes carpaccio 125,-
Grilled carpaccio of dry-aged beef, served with tarragon cream, croutons, palm kale & herbs

Dry-aged beef tartare 135,-
With cornichons, shallots, gherkin, capers, pickled pearl onions, crisps, fresh egg yolk & cress

MAIN COURSES

Duck breast 285,-
Cured & pink-roasted duck breast with beetroot variation, potato croquette with confit duck & thyme, and rich blackcurrant sauce reduction

Bouillabaisse 295,-
White fish, shellfish, fennel, potatoes, tomato, sourdough bread, gremolata & rouille

Ribeye steak from Kildegaarden (250g) 375,-
with slow-roasted tomatoes, coarse-cut fries & freshly made béarnaise

Beef tartare 225,-
with cornichons, shallots, gherkin, capers, pickled pearl onions, crisps, fresh egg yolk & cress.
Served with coarse-cut fries and aioli

Homemade pasta 225,-
Fettuccini with grilled artichokes, kale, slow-roasted tomatoes, courgettes & white-wine sauce
Add chicken breast +65

DESSERTS

Caramel tart 105,-
Tart with caramel, yuzu ganache & chocolate

Chocolate panna cotta 105,-
Dark chocolate panna cotta with cherries, vanilla ice cream, cherry granita & toasted almonds

Eydes petit four 115,-
5 kinds of homemade petit fours - perfect with coffee

Cherry blue & pears 125,-
Cherry blue cheese on butter-fried rye bread with pear compote, toasted hazelnuts & fresh herbs

CHILDREN'S DISHES

Eydes children's burger 125,-
Crispy chicken, ketchup, fresh cucumber, tomato & lettuce in a brioche bun with coarse-cut fries, mayo & ketchup

Pan-fried plaice fillet 120,-
served with fresh-cut vegetables, coarse-cut fries, lemon & remoulade

Cornflake-crusted fried chicken fillet 105,-
served with French fries, fresh-cut vegetables, ketchup & remoulade

JUICE & SOFT DRINKS

Soft drinks 0.40 L 59,-
Choose from: Coca-Cola, Coca-Cola Zero, Fanta, Sprite Zero & Lemon

Naturfrisk - organic soft drinks from Ørbæk 40,-
Choose from: orange, raspberry or elderflower

Juice from Antons in Juelsminde 40,-
Choose from: apple, elderflower, blackcurrant or rhubarb

Thoreau water per person, unlimited 35,-
Still or sparkling

DRAFT & BOTTLED BEER

Grøn Tuborg organic 4.6% 0.40 L	59,-
Tuborg Classic 4.6% 0.40 L	65,-
Tuborg Julebryg 5% 0.40 L	65,-
Kronenbourg Blanc 1664, 5.0% 0.50 L	75,-
Grimbergen Double 6.5% 0.50 L	75,-
Grimbergen Noël 6.7% 0.50 L	75,-
Brooklyn Pulp Art Hazy IPA 6% 0.40 L	69,-
Alcohol-free	
Brooklyn Special Effects Hoppy Lager 0.4 L	45,-
Carlsberg Nordic 0.0% 0.33 L	45,-

COFFEE & TEA

Coffee per person (one refill included)	38,-
Americano	45,-
Espresso	45,-
Cappuccino	60,-
Café latte	57,-
Iced coffee	65,-
Syrup Hazelnut, vanilla or caramel	10,-
Ronnefeldt tea	40,-
Chai latte	60,-
Hot chocolate with whipped cream	60,-

2 homemade chocolates
Made by our own chocolatier

40,-