

DINNER Kaj menu

THREE-COURSE MENU

COLD-SMOKED SALMON FROM FANØ

Cold-smoked salmon from Fanø served with apple vinaigrette, pickled pearl onions, ash, and aromatic oil.

KAJ'S STEAK BÉARNAISE

Today's selected cut of beef, 200 g, served with sauce Béarnaise, onions, and thyme.

ETON MESS

Meringue with strawberries, Chantilly cream, chocolate mousse, and lemon curd.

575

WINE MENU 2 GLASSES

SANCERRE

Jean Pabiot, Loire Frankrig

BOURGOGNE ROUGE

Maison Louis Jadot Couvent des Jacobins, Frankrig

230

SNACKS

CHARCUTERIE

Three carefully selected cured specialties served with pickled and salted accompaniments. **210**

OYSTERS

Kaj's seasonal selection of oysters served with lemon, ponzu, and aromatic oil.
3 pieces/6 pieces/12 pieces **110/220/410**

CAVIAR

10 g Gold Selection caviar. **125**

OLIVES

Premium marinated olives. **55**

ARANCINI

Crispy risotto croquettes with fresh herbs, malt, and herb mayonnaise. **75**

SWEET'N'SALTY FRIES

Extra salted French fries served with crème Chantilly. **55**

Kaj DINNER menu

STARTERS

COLD-SMOKED SALMON FROM FANØ

Cold-smoked salmon from Fanø served with apple vinaigrette, pickled pearl onions, ash, and aromatic oil.

155

MOULES MARINIÈRES

Sustainably harvested blue mussels prepared with cream, white wine, and lemongrass.

135

KAJ'S HAND-CUT STEAK TARTARE

Finely chopped beef topside with capers, shallots, Dijon mustard, crispy textures, and cold-pressed rapeseed oil.

145

BUTTER-BRAISED SAVOY CABBAGE

Savoy cabbage with toasted hazelnuts, aged Vesterhavs cheese, wasabi, ponzu, and fresh herbs.

120

MAIN COURSES

WHOLE FRIED PLAICE

Whole Danish plaice with browned butter, spring onions, and new potatoes tossed with fresh herbs.

325

KAJ'S STEAK BÉARNAISE

Today's selected cut of beef, 200 g, served with sauce Béarnaise, onions, thyme, and pommes frites.

395

VARIATION OF THIS SUMMER BEST TOMATOES

The market's finest tomatoes with burrata, basil, buckwheat, and extra virgin olive oil.

155

SALAD WITH KING PRAWNS

Tiger prawns with radishes, pak choi, edamame beans, sesame, chili, and ponzu dressing.

175

MOULES FRITES

Sustainably harvested blue mussels prepared with cream, white wine, and lemongrass, served with pommes frites.

265

DESSERTS

KOLDSKÅL

Buttermilk foam with summer berry sorbet and toasted oats.

110

ETON MESS

Meringue with strawberries, Chantilly cream, chocolate mousse and lemon curd.

125

KAJ'S SIGNATURE BROKEN APPLE PIE

Apple coulis with salted caramel, cinnamon tuile, lime and apple jus.

125

PETIT FOURS

Three handcrafted petit fours from the kitchen — please ask about today's selection.

75

CHEESE SELECTION

Three Danish artisanal cheeses served with sweet, sour, and salted accompaniments and crisp biscuits.

135

Allergens are informed by the waiter