

manfreds

Let the Chef and the Sommelier decide

Let the Chef decide & leave the choice to us. We'll serve you what we love the most at the moment. A good share of veggies, some meat or poultry, maybe fish or seafood. The small dishes will come in the pace and speed of the kitchen, served 'family-style' - to be shared between everyone at the table.

We would love to give you an insight into our world of wine - without added sugar and yeast. Have us choose 3 nice glasses for you. The wines can also be enjoyed with the à la carte dishes.

Chef's Choice - 7 small dishes for sharing

(Must be ordered by the whole table. Dessert not incl.)

285,- per person

Sommelier's Choice - 3 glasses chosen by us

285,- per person

Feel like Manfreds' tartare? We recommend size M as an add-on.



À La Carte

Little green salad	35 kr.
Potatoes with fermented mushroom cream & hazelnuts	85 kr.
Endives with smoked cod roe emulsion	90 kr.
Cod crudo with radishes & herbs	115 kr.
Beef short ribs with smoked tomato sauce & kimchi	140 kr.
Grilled carrots & endives with crushed potatoes, mushrooms & ramson	135 kr.
Beef stew with cous cous, cabbage and pickled mushrooms	145 kr.

Dessert * Cheese

Today's selection of cheese	65 kr.
Chocolate mousse	65 kr.
Today's dessert	65 kr.

Payment with foreign credit cards will be subject to the credit card company's fee
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Manfreds received its **organic certification** in May 2013. That means everything is **90-100% organic**

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Lad Sjæfen & Sommelieren bestemme

Lad 'Sjæfen' bestemme, & overlad valget til os. Vi serverer det der er dejligst netop nu. En del grønt, lidt kød eller fjerkræ, og måske fisk eller skaldyr. De små retter kommer i den rækkefølge som køkkenet har dem klar, og vi serverer dem 'family style' - til deling mellem jer.

Vi giver også gerne et indblik i vores verden af vin - uden tilsætningsstoffer, sukker eller gær med 3 gode glas, valgt af vores sommelier. Vinene kan også nydes til à la carte retterne.

Sjæfen bestemmer - 7 små retter til deling

285,- pr. person

(Skal bestilles til hele bordet. Dessert ikke inkl.)

Sommeliereren bestemmer - 3 glas valgt af os

285,- pr. person

Lyst til at prøve Manfreds tatar? Vi anbefaler størrelse M som tilvalg.



À La Carte

Lille grøn salat	35 kr.
Kartofler med fermenteret svampe creme & hasselnødder	85 kr.
Julesalat med røget torskerogns emulsion	90 kr.
Torske crudo med radiser & urter	115 kr.
Okse short ribs i røget tomatsauce & kimchi	140 kr.
Grillede gulerødder & julesalat med knuste kartofler, svampe & ramsløg	135 kr.
Oksegryde med cous cous, kål & syltede svampe	145 kr.

Dessert * Ost

Dagens udvalg af ost	65 kr.
Chokolade mousse	65 kr.
Dagens dessert	65 kr.

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Manfreds fik i maj 2013 det
gyldne øko mærke. Alt er
derfor **90-100% økologisk**