

**AFTENMENU**  
Serveret dagligt  
kl. 17.30-21.30

# OPUS

**EVENING MENU**  
Served daily  
from 5:30 p.m. to 9:30 p.m.

## SNACKS

### **SNACKBRÆT | 75,-**

Tre slags nødder – Dip  
Three sorts of Nuts – Dip

## APERITIF

### **G/T | 120,-**

Sacred Grape Gin  
Fever-Tree Mediterranean Tonic

G'vine Floraison Gin  
Fever-Tree Aromatic Tonic

Monkey 47 Gin  
Swiss Mountain Spring  
Ginger & Lemongrass Tonic

### **OPUS CLASS | 95,-**

Cognac – Opus  
Crémant – Sukkerknald  
Cognac – Opus  
Crémant – Sugar Cube

Se også vores drinks kort.  
See also our drinks menu.

## FORRETTER | STARTERS

### **STEGTE BRISLER | 125,-**

Brisler – Svampe – Løg – Bær  
Fried Sweetbread – Mushrooms – Onions – Berries

### **CHARCUTERIBRÆT | 125,-**

Fire slags pølser – To slags ost – Tapenade – Oliven –  
Artiskok – Brød – Smør  
Charcuterie. Four sorts of Sausages – Two sorts of  
Cheese – Tapenade – Olives – Artichoke – Bread – Butter

### **CONFITERET AND | 145,-**

And – Vagtelæg – Syltede ribs – Salat  
Duck Confit. Duck – Quail Egg – Pickled Redcurrants – Salad

### **RØRT TATAR | 175,-**

Okseinderlår – Æggeblomme – Krydderurter  
Tilkøb pommes frites og aioli 45,-  
Stirred Beef Tartare. Beef Top Round – Egg Yolk – Herbs  
Extra French Fries and Aioli 45,-

### **MOULES FRITES | 175,-**

Blåmuslinger – Hvidvin – Fløde – Pommes frites – Aioli  
Som hovedret + 50,-  
Blue Mussels – White Wine – Cream – French Fries – Aioli  
As Main Course extra 50,-

### **BOUILLABAISSE | 195,-**

Hvid fisk – Skaldyr – Bløddyr – Tomat – Safran – Cognac  
Som hovedret + 55,-  
White Fish – Shellfish – Molluscs – Tomato – Saffron – Cognac  
As Main Course extra 55,-



#HOTELOPUS

#### **FØDEVAREALLERGI OG -INTOLERANCE**

Spørg os gerne til råds om indhold af  
allergener i vores menu.

#### **FOOD ALLERGY AND INTOLERANCE**

Please feel free to ask our advice about  
allergens in our food.

**AFTENMENU**  
Serveret dagligt  
kl. 17.30-21.30

OPUS

**EVENING MENU**  
Served daily  
from 5:30 p.m. to 9:30 p.m.

## HOVEDRETTER | MAIN COURSES

### KANINRYG | 275,-

Kanin – Bygotto – Portvin  
Saddle of Rabbit. Rabbit – Bygotto – Port Wine

### CONFITERET VAGTEL | 275,-

Vagtel – Pommes Anna – Karljohansvampe  
Quail Confit. Quail – Pommes Anna – Penny Buns

### OKSEBALLOTINE | 275,-

Oksefilet – Sæsonens grønt – Trøffel – Pommes fondant  
Beef Ballotine. Fillet of Beef – Vegetables of the  
Season – Truffle – Pommes Fondant

### SVINEBRYST/PORK BELLY | 245,-

Braiseret svinebryst – Sæsonens grønt – Rødvin  
Braised Pork Belly – Vegetables of the Season – Red Wine

### BØF BEARNAISE | 325,-

Ribeye 350 g – Pommes frites – Bearnaise – Salat  
Beef Bearnaise. Ribeye 350 g – French Fries – Bearnaise – Salad

### DAGENS FISK | 225,-

Fish of the Day

### CHEESEBURGER | 185,-

Oksebøf 180 g – Cheddar – Bacon – Løgringe – BBQ-sauce –  
Tomat – Syltet rødløg – Salat – Pommes frites – Chilimayonnaise  
Fås også som vegetar  
Minced Beef Steak 180 g – Cheddar – Bacon – Onion Rings –  
BBQ-sauce – Tomato – Pickled Red Onion – Lettuce – French  
Fries – Chilli Mayonnaise. Also as vegetarian

### PASTA MED SQUASH | 185,-

Frisk pasta – Citron – Squash – Ost – Nødder  
Pasta with Courgette. Pasta – Lemon – Courgette – Cheese – Nuts

### SALADE NIÇOISE | 145,-

Grillet tun – Oliven – Æg – Bønner  
Grilled Tuna Fish – Olives – Egg Yoks – Beans

## DESSERT

### CREME BRÛLÉE | 95,-

Fløde – Tonkabønne – Vaniljeis  
Cream – Tonka Bean – Vanilla  
Ice Cream

### CHOKOBAR | 95,-

Tre slags chokolade – Sprødt – Bær  
Chocolate Bar. Three sorts of  
Chocolate – Crumble – Berries

### PÆRER | 110,-

Pærer – Safran – Vaniljeis – Sprødt  
Pears – Saffron – Vanilla Ice  
Cream – Crumble

### ISDESSERT | 90,-

Tre kugler is – Coulis – Fløde  
Ice Cream Dessert. Three Scoops of  
Ice Cream – Coulis – Cream

### OSTEBRÆT | 145,-

Franske oste – Kompot – Nødder  
French Cheese – Compote – Nuts

### KAFFE & SØDT | 85,-

Coffee & Sweets



#HOTELOPUS