

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,-

Beefeater 24 Gin
Fever-Tree Mediterranean Tonic

G'vine Floraison Gin
Fever-tree Elderflower Tonic

Monkey 47 Gin
Fever-tree Mediterranean Tonic

OPUS CLASS | 95,-

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

Se også vores drinkskort.
See also our drinks menu.

.....

VAND AD LIBITUM | 20,-

Med eller uden brus

.....



#HOTELOPUS

KLASSIKERE CLASSICS

CHARCUTERIBRÆT | 175,-

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

KØKKENCHEFENS RØRTE 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,-

BOUILLABAISSE | 195,-

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

OPUS BURGER | 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 option.

BØF BEARNAISE | 325,-

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

CÆSARSALAT | 145,-

Kylling – Croutoner – Parmesan – Dressing
Caesar Salad. Chicken – Croutons – Parmesan – Dressing

.....

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.

FORRETTER | STARTERS

TORSK | 125,-

Torsk – Hyldeblomst – Løvstikke
Cod – Elder Flower – Lovage

KRONHJORT | 135,-

Carpaccio – Trøffel – Jordskok
Red Deer. Carpaccio – Truffle – Jerusalem Artichoke

AND | 125,-

And – Panko – Ingefær – Chili
Duck – Panko – Ginger – Chilli

HOVEDRETTER | MAIN COURSES

LAM | 245,-

Lammeskank – Couscous – Gremolata
Lamb Shank – Couscous – Gremolata

VILDT | 275,-

Ragout – Pasta
Venison. Ragout – Pasta

AND | 245,-

And – Kål – Orange
Duck – Cabbage – Orange

DESSERT

TÆRTE | 95,-

Lime – Rom – Mynte
Pie. Lime – Rum – Mint

KIRSEBÆR | 95,-

Vanilje – Mandler – Kirsebær
Vanilla – Almonds – Cherries

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

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.