



At Restaurant JA, the food is simple.
Our focus is on perfect preparation and exquisite taste.
The raw materials are chosen with care.
We think sustainability and ecology.

Our food is made with attitude and good craftsmanship,
just like the wine in the cellar.
Good wine is the key to unique taste experiences.
It must be quality, it must be tasty and it should surprise.

Whether you drink wine, beer or juice, good taste is the
key to a good meal.
Neither more or less.

ENJOY

JENSBYE & ANDREASEN

SNACK

VALENCIA ALMONDS

- Toasted & seasoned.

35

JAPANESE WAFFLE

- Fried waffle with sour cream, chives & caviar.

125

HOME MADE TOAST

- Dear toast with dried ham and hazelnuts.

95

LYKSVAD CAVIAR

- Sour cream, shallots & blinis.

10 Gram

200

30 Gram

600

STARTER

RAVIOLI

- Ravioli filled with danish lobster, roasted hasselnuts and lobster bisque.

135

BOLINHOS

- Fried potato with cod and coppa with pickled pumpkin og fresh herbs

120

BEEF TARTARE

- Tartare with sauce romesco and black salsify crisp and Parmesan

145

TUNA

- Ceviche of danish tuna with punzu, olive oil and pistachio

130

MAIN COURSE

NORTH SEA HALIBUT

- Panfried halibut with baked langoustine, glazed cauliflower and lobster bisque

325

STEAK FRITES

- 60 days dried aged sirloin
Served with french fries & bearnaise.

385

PORK CHEEKS

- Braised pork cheeks with glazed beetroot, potatoes and glaze

275

M E N U

3 COURSE MENU

400

SALMON

- Tartar of salmon with trout roe and homemade waffles.

PORK CHEEKS

- Braised pork cheeks with beetroot, potato and glace.

POOR KNIGHT OF WINDSOR

- Fried toast with yuzu parfaith, blackcurrants sorbet.

5 COURSE MENU

550

SALMON

- Tartar of salmon with trout roe and homemade waffles.

RAVIOLI

- Ravioli filled with danish lobster, roasted hasselnuts and lobster bisque.

TUNA

- Ceviche of danish tuna with punzu, olive oil and pistachio.

PORK CHEEKS

- Braised pork cheeks with beetroot, potato and glace.

POOR KNIGHT OF WINDSOR

- Fried toast with yuzu parfaith, blackcurrants sorbet.

The menu must be chosen by the whole table

If changes, there will be additional charge

JA FAVORITES

JA FAVORITES 800

CAVIAR
Waffel & Lyksvad caviar.

RAVIOLI
Ravioli filled with danish lobster, roasted hasselnuts and lobster bisque.

BOLINHOS
Fried potato with cod and coppa with pickled pumpkin og fresh herbs

TUNA
Ceviche of danish tuna with punzu, olive oil and pistachio

BEEF TARTARE
Tartare with sauce romesco and black salsify crisp and Parmesan

STEAK FRITES
Served with french fries & bearnaise.

ÉN SURPRICE
Mazarin, sea buckthorn sorbet, vanilla parfait and italian meringue

Only served friday and saturday.
The menu must be chosen by the whole table

S W E E T

ARLA UNIKA

-Black currant in variations with a selection of Arla Unika cheese.

135

POOR KNIGHTS OF WINDSOR

-Fried toast with blackcurrants jam, yuzu parfait and blackcurrants sorbet.

140

ÉN SURPRICE

-Mazarin, sea buckthorn sorbet, vanilla parfait and italian meringue

145

CREPES SUZETTE

- Flambéed crepe with apricot, grand manier, caramel & bourbon vanilla ice cream.

145
