



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 organically.

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 and it must be tasty and it should
surprise"

ENJOY

JA

SNACK

VALENCIA ALMONDS

Roasted and seasoned

35

TATARE

Crispy macaron with beef tartare

85

TUNA

Crispy crustade with tuna and a salsa of tomato

85

WAFFEL

Crispy waffle with sour cream, chives & Lyksvad caviar

115

A CRISPY START

Start the evening with our crispy snacks

Waffel, tuna & tartare

225

STARTER

BRILL

Panfried brill with lemon sauce, sauté of apples & cabbage

140

TUNA

Hamachi, lime, chili & fresh melon

155

TATARE

Beef tartare with grilled bellpepperpuré, chips & parmesan cheese

145

COD

Baked western sea cod with sauce beurre blanc & fresh herbs

135

MAIN COURSE

PRIME RIB

60 days dry aged prime rib
Served with french fries & bernaise sauce

385

We are the only one in Denmark allowed to serve prime rib of heifer, from the gold room
Our prime rib is matured in the gold room for 60 days, before being shipped to Holstebro

BEEF TENDERLOIN

Handcut tournedos of beef tenderloin,
served with french fries & bearnaise sauce

385

MONKFISH

Panfried monkfish with a sauté of oystermushrooms, ginger & kale
Served with a sauce of chicken stock, and
New dansish potatoes apart

325

M E N U

3 COURSE MENU

Baked western sea cod with sauce beurre blanc & fresh herbs

*

Panfried brill with lemon sauce and sauté of cabbage & apple
served with fresh danish potatoes apart

*

Strawberries, elderflower & vanilla

400 dkk

The menu must be chosen by the whole table
in case of changes, there will be additional charge

M E N U

5 COURSE MENU

Tuna, lime & fresh melon

*

Baked western sea cod with sauce beurre blanc & fresh herbs

*

Beef tartare with grilled bellpepperpuré, chips & parmesan cheese

*

Panfried brill with lemon sauce and sauté of cabbage & apple

served with fresh danish potatos apart

*

Strawberries, elderflower & vanilla

600 dkk

The menu must be chosen by the whole table
in case of changes, there will be additional charge

JA FAVORITES

7 COURSE MENU

Waffle & Lyksvad caviar

*

Tuna, lime & melon

*

Brill, cabbage & lemon sauce

*

Western sea cod, sauce beurre blanc & fresh herbs

*

Beef tartare, bell pepper puré & parmesan cheese

*

Monkfish, oyster mushrooms & sauce of chicken stock

*

Strawberries, elderflower and vanilla

850 dkk

The menu must be chosen by the whole table
in case of changes, there will be additional charge
JA Favorites is only served Friday and Saturday

S W E E T

CHEESES

Selected dansish cheeses with assortments

150

STRAWBERRIES

Strawberries, elderflower and vanilla.

135

ÉN SURPRISE

Lemon cake base, served with caramelparfait, passionfruitsorbet & passionfruit meringue

150

CRÊPES SUZETTE

Flambéed crepe with abricot, Grand Manier, caramel & vanilla ice cream

155