



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

JAPANES WAFFLE

- Fried waffle with sour creme, chives & caviar.

125

CROQUETTES

- Potato, lamp & salsa

85

LYKSVAD CAVIAR

- Sour creme, shallots & blinis.

10 Gram

200

30 Gram

600

STARTER

PUMPKIN

- Soup from pumpkin served with soulfé from langoustine.

135

CELERIAC

- Salt baked celeriac with smoked ham from Hestbjerg.

130

TUNA

- Ceviche from tuna with mango & lime.

125

MUSHROOMS

- Grilled mushrooms with crouton & cheese sauce.

125

MAIN COURSE

NORTH SEA TURBOT

- Panfried turbot with cabbage, apple and lemonsauce.

325

STEAK FRITES

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

385

MAIN COURSE MENU

Ask your waiter

275

M E N U

3 COURSE MENU

400

PUMPKIN

- Soup from pumpkin served with soulfé from langoustine.

MONK FISH

- Monk fish with jerusalem artichokes and sauce blanquette.

APPLE

- Handpicked danish apples with caramel and cinnamon.

5 COURSE MENU

600

PUMPKIN

- Soup from pumpkin served with soulfé from langoustine.

TUNA

- Ceviche from tuna with mango & lime.

CELERIAC

- Salt baked celeriac with smoked ham from Hestbjerg.

MONK FISH

- Monk fish with jerusalem artichokes and sauce blanquette.

APPLE

- Handpicked danish apples with caramel and cinnamon.

The menu must be chosen by the whole table

If changes, there will be additional charge

JA FAVORITES

JA FAVORITES 950

CAVIAR
Waffel & Lyksvad caviar.

PUMPKIN
Soupe from pumkin with langoustine.

TUNA
Ceviche from tune with mango & lime.

CELERIAC
Salt baked celeriac with smoked ham from Hestbjerg.

MUSHROOMS
Grilled mushrooms with crouton & cheese sauce.

MONK FISH
Monk fish with jerusalem artichokes and sauce blanquette.

APPLE
Handpicked danish apples with caramel and cinnamon.

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

SWEET

ARLA UNIKA

-Black currant in variations Rød Løber and Gammel Knas.

135

PETIT FOUR

-Homemade cannelés & madeleines.

30

APPLE

-Handpicked danish apples with caramel and cinnamon.

125

CREPES SUZETTE

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

145
