



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

JA "MINI BURGER"

- Cucumber, steak and parmesan.

95

TUNE

- Crispy pie with danish tune and chili mayo.

95

JAPANESE WAFFLE

- Fried waffle with sour cream, chives & caviar.

125

A CRISPY START

- Start the evening with our crispy snacks.

JA "mini burger"

Crispy tune

Japanese waffle

250

STARTER

DANISH BLACK LOBSTER

- Butter poached lobster with potatoes and peas.

165

WHITE ASPARAGUS

- Poached asparagus with sauce mousseline and shrimp.

155

BEEF TARTARE

- Tartare with sauce romesco, black salsify crisp and parmesan.

145

SWEETBREAD

- Fried sweetbread from veal served with onions and green asparagus.

135

MAIN COURSE

STEAK FRITES

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

385

BEEF TENDERLOIN

- Roasted tenderloin.
Served with french fries & bearnaise sauce.

385

NORTH SEA TURBOT

- Panfried turbot with baked potatoes, asparagus, beef ragout and
parsley sauce.

325

ROKKEDAHN CHICKEN

- Roasted local chicken served with potatoes, carrots, white asparagus &
sauce supreme.

295

M E N U

3 COURSE MENU

400

WHITE ASPARAGUS

-Poached asparagus with sauce mousseline and shrimp.

ROKKEDAHL CHIKEN

- Roasted chicken served with potatoes, asparagus & sauce supreme.

STRAWBERRY

-Danish Strawberry, rhubarb and vanilla ice cream.

5 COURSE MENU

550

WHITE ASPARAGUS

-Poached asparagus with sauce mousseline and shrimp.

SWEETBREAD

- Fried sweetbread from veal with onions and green asparagus.

TATAR

- Tartare with sauce romesco, black salsify crisp and parmesan.

ROKKEDAHL CHIKEN

- Roasted chicken served with potatoes, asparagus & sauce supreme.

STRAWBERRY

-Danish Strawberry, rhubarb and vanilla ice cream.

The menu must be chosen by the whole table

If changes, there will be additional charge

JA FAVORITES

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850

CAVIAR

Waffel & Lyksvad caviar.

WHITE ASPARAGUS

Poached asparagus with sauce mousseline and shrimps.

LOBSTER

Danish black lobster with new potatoes and peas.

"JA" MINI BURGER

Cucumber, steak and parmasan.

BEEF TARTARE

Tartare with sauce romesco, black salsify crisp and parmesan.

NORTH SEA TURBOT

Panfried turbot with baked potatoes, asparagus, beef ragout and parsley sauce.

STRAWBERRY

Danish Strawberry, rhubarb and vanilla ice cream.

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

STRAWBERRY

-Danish Strawberry, rhubarb and vanilla ice cream.

140

ÉN SURPRICE

-Mazarin, sea buckthorn sorbet, vanilla pariait and italian meringue.

145

CREPES SUZETTE

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

145
