



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 parmasan.

95

HOME MADE TOAST

-Deer toast with dried ham and hazelnuts.

95

JAPANES WAFFLE

- Fried waffle with sour creme, chives & caviar.

125

LYKSVAD CAVIAR

- Sour creme, shallots & blinis.

10 Gram

200

STARTER

RAVIOLI

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

135

WHITE ASPARAGUS

-Poached asparagus with sauce mousseline and shrimp.

155

BEEF TARTARE

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

145

ASPARAGUS AND CAVIAR

- Asparagus with danish cheese Gammel knas foam and Lyksvad caviar.

175

MAIN COURSE

NORTH SEA TURBOT

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

325

STEAK FRITES

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

385

COD

-Fried cod served with tomatoes, jerusalem artichoke in variation.

275

M E N U

3 COURSE MENU

400

WHITE ASPARAGUS

-Poached asparagus with sauce mousseline and shrimp.

COD

-Fried cod served with tomatoes, jerusalem artichoke in variation.

RHUBARB

-Baked rhubarb, rhubarb broken gel and vanilla ice cream..

5 COURSE MENU

550

WHITE ASPARAGUS

-Poached asparagus with sauce mousseline and shrimp.

RAVIOLI

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

BOLINHOS

- Fried potato with cod and coppa, pickled pumkin and fresh herbs..

COD

-Fried cod served with tomatoes, jerusalem artichoke in variation.

RHUBARB

-Baked rhubarb, rhubarb broken gel and vanilla ice cream.

The menu must be chosen by the whole table
If changes, there will be additional charge

JA FAVORITES

JA FAVORITES
750

CAVIAR
Waffel & Lyksvad caviar.

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

ASPARAGUS
-Asparagus with danish cheese foam and Lyksvad caviar.

BOLINHOS
Fried potato with cod and coppa, pickled pumkin and fresh herbs..

BEEF TARTARE
Tartare with sauce romesco, black salsify crisp and parmesan.

STEAK FRITES
Dried aged beef, french fries and bearnaise.

RHUBARB
Baked rhubarb, rhubarb broken gel and vanilla ice cream.

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 Rød Løber and Gammel Knas.

135

RHUBARB

-Baked rhubarb, rhubarb broken gel and vanilla ice cream.

125

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
