



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, cod & salsa

85

LYKSVAD CAVIAR

- Sour creme, shallots & blinis.

10 Gram

200

30 Gram

600

STARTER

NORTH SEA HALIBUT

- Fried halibut with musselsauce and peas.

145

CELERIAC

- Salt baked celeriac with smoked ham from Hestbjerg.

130

SALMON

- Cold smoked salmon with tomato and spinach creme.

125

MUSHROOM

- Grilled brioche with mushroom stew and currant..

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

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.

5 COURSE MENU

600

SALMON

- Cold smoked salmon with tomato and spinach creme.

NORTH SEA HALIBUT

- Fried halibut with musselsauce and peas.

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

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950

CAVIAR

Waffel & Lyksvad caviar.

SALMON

Cold smoked salmon with tomato and spinach creme.

NORTH SEA HALIBUT

Fried halibut with musselsauce and peas.

MUSHROOM

Grilled brioche with mushroom stew and currant..

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.

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
