



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

COD

- Baked cod fish served with Lyksvad caviar and sauce beurre blanc.

155

SALMON

- Marinated salmon served with mustard sauce & crumble.

125

MAIN COURSE

NORTH SEA MONKFISH

- Panfried monkfish with root vegetables & truffel sauce.

325

STEAK FRITES

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

385

MAIN COURSE MENU

Ask your waiter

300

M E N U

3 COURSE MENU

400

SALMON

- Marinated salmon with mustard sauce & crumble.

BEEF TENDERLOIN

- Served with root vegetables & glace.

VANILLA

-Home made vanilla ice cream with cherry & almonds.

5 COURSE MENU

550

COD

- Baked cod fish with Lyksvad caviar & sauce beurre blanc.

SALMON

- Marinated salmon with mustard sauce & crumble.

MONK FISH

- Monk fish with cabbage & truffle sauce.

BEEF TENDERLOIN

- Served with root vegetables & glace.

VANILLA

-Home made vanilla ice cream with cherry & almonds.

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.

COD
- Baked cod fish with Lyksvad caviar & sauce beurre blanc.

SALMON
- Marinated salmon with mustard sauce & crumble.

MORELS
- Stuffed morel with chicken soufflé & mushroom sauce.

MONK FISH
- Monk fish with cabbage & truffle sauce.

BEEF TENDERLOIN
- Served with root vegetables & glaze.

VANILLA
- Home made vanilla ice cream with cherry & almonds.

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

VANILLA

-Home made vanilla ice cream with cherry & almonds.

125

CREPES SUZETTE

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

145
