

F O R R E T T E R

MOULES À LA DIJONAISE..... kr. 88,-
Dampede blåmuslinger med hvidvin, dijon, estragon, hvidløg & fløde.
Mussels poached in white wine, garlic, dijon, tarragon and cream.

HELLEFLYNDER..... kr. 84,-
Ovenbagt helleflynder gratineret med tapenade af kapers, tomat, dild, dijonsennep & græsk yoghurt, serveret med safrancreme.
Ovenbaked Halibut with capers, tomato, dill, dijon mustard and greek yoghurt, accompanied by a saffran sauce.

HJEMMERØGET KAMMUSLINGER..... kr. 82,-
Anrettet på spinat "en branche" samt aniscreme.
"Gertruds smoked" Scallops, served with spinach and aniseed cream.

SOUP DU JOUR..... kr. 74,-
Årstidens suppe med brød & smør. Spørg tjeneren.
Seasonal soup with bread and butter. Ask your waiter.

SVAMPE RISOTTO..... kr. 78,-
Tilberedt med sæsonens friske grøntsager samt friskreven parmesan.
Wild Mushroom Risotto with seasonal greens and parmesan.

H O V E D R E T T E R

LINGUINE DE TIGREE..... kr. 154,-
Pasta med pancetta, østershatte, forårsløg, blommetomater & kapers tilberedt i pesto. Toppet med lime/hvidløgsstegte tigerrejer & friskreven parmesan.
Pasta Linguine with Pancetta, oyster mushrooms, spring onions, plum tomatoes, capers and pesto, topped with lime-garlic fried Tiger Prawns and grated parmesan.

GRILLET ALLEGÅRDEN KYLLINGBRYST.. kr. 178,-
Anrettes med sæsonens grøntsager, kartofler & trøffelsauce.
Grilled "Allegården" farm chicken breast with seasonal vegetables and potatoes together and truffel sauce.

BOEUF BOURGUIGNON..... kr. 182,-
Langtidsbraiseret oksetyksteg anrettet i kraftig "pinot noir" sauce med røget bacon, svampe & løg, serveret med kartoffelmos.
"Well braised" Rump steak served in a reduced "Pinot noir" sauce with smoked bacon, onions and wild mushrooms together with a potato puree.

GRILLSTEGT OKSEFILLET..... kr. 212,-
Anrettet med saute af sæsons grøntsager, pommes fondant, samt sauce demi glace tilsmagt med cognac.
Grilled Fillet Steak served with sauted seasonal vegetables, Pommes fondant together with demi glace sauce.

SPRØDSTEGT TORSKFILET..... kr. 178,-
Anrettet med vintergrønt & kartofler samt grovkornet sennepsauce & sprød chips.
Pan fried cod fillet, served with seasonal vegetables and potatoes accompanied by a mustard sauce.

MÅNEDENS MENU..... fra kr. 338,-
3 retters menu. Spørg tjeneren.
Menu of the month. 3 courses. Ask your waiter.

D E S S E R T E R

TARTE AU CITRON..... kr. 68,-
Citrontærte anrettet med vanilleis.
Lemon tart with Vanilla ice cream.

CRÈME BRÛLÉE..... kr. 68,-
Klassisk Crème Brûlée.
Classic Crème Brûlée.

CHOKOLADE GANACHE..... kr. 72,-
Mørk chokoladeganache anrettet på chokoladebund med vanillecreme tilsmagt med appelsin, samt orangesirup & sprød kiks.
Dark chocolate Ganache served on a base of chocolate with vanilla cream flavoured with Orange, together with an Orange sirup and biscuit.

OSTE FRA NÆR & FJERN..... kr. 88,-
Serveret med oliven, syltede valnødder & brød.
Cheeses from near & far, served with olives, walnuts in syrup and fresh bread.

| **À LA CARTE** | Serveres fra kl. 17.00 | Alle forretter serveres med koldhævet brød bagt i stenovn | Der tages forbehold for, at der minimum bestilles 2 retter eller en hovedret |
Served from 5 pm | All appetizers are served with cold risen, stone oven baked bread | Minimum order of 2 courses or a main course |

Ø L

FADØL/DRAUGHT BEER	Odense Pilsner/Odense Classic	kr. 32,-/54,-/62,-				
FADØL LUX/DRAUGHT BEER LUX	Heineken/Sæsonens Øl/Murphys Stout	kr. 35,-/59,-/66,-		*Månedens øl, spørg tjeneren*		
FLASKE ØL	Odense/Odense Classic/Royal Free	kr. 33,-		**LUX FLASKE ØL**	Giraf/HC Andersen/Ceres Stout/Heineken/Ale 16	kr. 38,-

UDENLANDSKE ØL/IMPORTED BEERS/CIDER

PILSNER	Corona/Millers	kr. 49,-	Urquell	kr. 59,-	Heineken	kr. 39,-		**WEISS/WITTE**	La Trappe Witte	kr. 49,-	Erdinger Weiss/Erdinger Dunkel	kr. 59,-
STOUT	O'Haras Celtic Stout	kr. 59,-	Anchor Porter	kr. 49,-		**BLONDE**	La Trappe Blonde	kr. 49,-	Pelforth	kr. 49,-		
FRUGT	Lindemanns Pecheresse/Kopparbergs cider	kr. 49,-		**CIDER**	Westons Organic Cider/Westons Old Rosie	kr. 49,-						
ALE	Anchor Liberty IPA	kr. 49,-	Chimay Blue/Orval Trappist/Adnans Broadside	kr. 59,-								

Gertrud's

Gertruds is named after Saint Gertrud. Saint Gertrud lived between 625-659 at a convent in Nivelles. She was known for her compassion and sympathy for the poor, sick and travelling. In Odense in the middle of the 1400 a small chapel by "Fisketorvet" was built in honour of Saint Gertrud. The Chapel has long since been demolished however the street where Gertruds lies is named after the patron saint.

www.gertruds.dk