

ENTRÉES

BRASSIERET SVINEKÆBER kr. 88,-
Æbler - Kålrabi - Calvados.
Braised Pork cheeks - Apple - Swede - Calvados.

LAKSE CARPACCIO kr. 92,-
Laks - Kammuslinger - Dild - Lime.
Salmon carpaccio - Salmon - Scallops - Dill - Lime.

POCHERET KYLLING kr. 88,-
Rødbede - Estragon - Solbær - Lotus Rod.
Poached Chicken - Beetroot - Tarragon - Blackberry - Lotus root.

SOUP DU JOUR kr. 78,-
Årstidens suppe med brød og smør. Spørg tjeneren.
Seasonal homemade Soup. Served with Bread and Butter.

VIANDES ET POISSON

BRASSIERET LAMMESKANK kr. 198,-
Linser - Citron - Tomat - Rodfrugter.
Braised Lamb shank - Lentils - Lemon - Tomato - Root vegetables.

GRAMBOGÅRD OKSEMØRBRAD .. kr. 268,-
Skorzeronerod - Vilde Svampe - Skalotteløg - Dauphinois.
"Grambogård" Tornado - Salsify - Wild mushrooms - Shallots - Dauphinois.

STEGT HAVTASKEHALE kr. 198,-
Linguine - Oliven - Tomat - Spidskål - Sauce Nage.
Panfried Monkfish - Linguine - Olive - Tomato - Cabbage - Sauce Nage.

MÅNEDENS MENU fra kr. 308,-
2/3 retters menu. Spørg tjeneren.
Menu of the Month, 2/3 courses. Ask your Waiter from kr. 308,-

SUPPLÉMENT GARNITURE

POMMES PONT NEUF kr. 28,-
SALADE VERTE kr. 38,-

SPINAT EN BRANCHE kr. 28,-
HARICOTS VERTS kr. 28,-

DESSERTS ET FROMAGES

TARTE AU CITRON kr. 72,-
Citrontærte med vanille is.
Lemon Tart with Vanilla Ice cream.

CREME BRÛLÉE DE SAISON kr. 72,-
Årstidens Creme Brûlée.
Seasonal Creme Brûlée.

FONDANT AU CHOCOLAT kr. 76,-
Chokolade fondant med hasselnøddeis, brombær og jordnød.
Chocolate fondant with hazlenut ice cream, blackberry and peanut.

OSTE FRA NÆR OG FJERN kr. 92,-
Serveret med oliven, syltede valnødder og brød.
Cheeses from near and far, served with caramalized Walnuts, Bread and Butter.

| **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 |

BIERES

| **FADØL/DRAUGHT BEER** | Odense Pilsner / Odense Classic | kr. 34,-/56,-/64,- |

| **FADØL LUX/DRAUGHT BEER LUX** | Heineken / Sæsonens øl / Murphys Stout / *Månedens Ale (spørg tjeneren) / *Månedens Hvede (spørg tjeneren) / Murphys Red
*Serveres kun som 50cl. | | kr. 36,-/62,-/68,- |

| **FLASKE ØL** | Odense / Odense Classic / Claushaler, 0% | kr. 34,- | | **LUX FLASKE ØL** | Giraf / H.C. Andersen / Ale No16, 5.7% | kr. 39,- |

UDENLANDSKE ØL/IMPORTED BEERS/CIDER

| **PILSNER** | Heineken | kr. 39,- | Urquell | kr. 62,- | Corona | kr. 52,- | | **WEISS** | Fynsk Forår | kr. 39,- | Schöfferhoffer Weiss | kr. 62,- |
Erdinger Weiss | kr. 62,- | König Ludwig Dunkel | kr. 62,- | | **STOUT** | Refsvindinge Mors Stout | kr. 39,- | Sierra Nevada Porter | kr. 52,- | **BLONDE** | La Trappe Blonde | kr. 52,- |
Stensbogaard Belgian Blonde | kr. 62,- | | **CIDER** | Westons Scrumpy ufiltreret Cider | kr. 52,- | Tempt No 2 / 9 / 12 / 14 | kr. 52,- | | **ALE** | Refsvindinge Ale No.16 | kr. 39,- |
Sierra Nevada Pale Ale | kr. 52,- | Sierra Nevada Torpedo IPA | kr. 52,- | Orval Trappist | kr. 62,- | Westmalle Tripel | kr. 62,- | Stensbogaard American Brown Ale | kr. 62,- |

Gertrud's

www.gertruds.dk

Gertrud's 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 Gertrud's lies is named after the patron saint.