



Welcome to Restaurant JA

Here we let the simple meet the sublime.

In summer, we reduce the number of dishes, but never the quality.

The menu is smaller, but the philosophy behind it remains the same.

An unwavering focus on quality ingredients, prepared with care and precision.

For us, a meal is an experience where honesty, quality and a touch of surprise go hand in hand.

We wish you an exquisite experience.

JA

A surcharge applies when paying with foreign & corporate cards

SNACK

TATARE

Freshly hand-cut beef tartare & crispy potato chips

85

CROUSTADE

Crispy croustade, creme fraiche & Lyksvad caviar

115

IBERICO HAM

Freshly baked heart-shaped waffle, Vesterhavssost & tarragon mayo

95

STARTERS

SALMON

Cold smoked salmon, cream, dill oil & puffed potato

140

HAMACHI

Hamachi ceviche with coconut, cashew nuts & lime

145

MOREL

Stuffed morel with Danish potatoes, peas & wild garlic

175

H O V E D R E T T E R

DRY-AGED PRIME RIB

Pan-fried prime rib of heifer
Served with crispy fries & sauce bearnaise

395

We are the only restaurant in Denmark permitted to serve prime rib of heifer XO from Guldrummet. Our prime rib is dry-aged in Guldrummet for a full 60 days before being sent to Holstebro.

BEEF TENDERLOIN

Hand-cut tournedos of beef tenderloin served with
crispy fries & béarnaise

395

Our beef tenderloin comes from Guldrummet, where it is dry-aged before being sent to Holstebro.

LEMON SOLE

Baked sole, pan-fried on crispy bread, Pommes Anna,
courgette & beurre blanc sauce

325

SET MENUS

3 COURSES

Cold smoked salmon, cream, dill oil & puffed potato

*

Baked lemon sole, pan-fried on crispy bread, Pommes Anna,
courgette & beurre blanc sauce

*

Danish strawberries, vanilla & marzipan

400 dkk

5 COURSES

Cold smoked salmon, cream, dill oil & puffed potato

*

Hamachi ceviche with coconut, cashew nuts & lime

*

Stuffed morel with Danish potatoes, peas & wild garlic

*

Baked lemon sole, pan-fried on crispy bread, Pommes Anna,
courgette & beurre blanc sauce

*

Danish strawberries, vanilla & marzipan

500 dkk

The menu must be chosen by the entire table.
Changes to the menu will incur an additional charge.

DESSERT

CHEESE

A selection of Danish cheeses with compote & homemade crackers

150

STRAWBERRIES

Danish strawberries, vanilla & marzipan

135

CRÊPES SUZETTE

Pancake, apricot, Grand Marnier, caramel & vanilla ice cream

155

SWEET

Lemon tart, French nougat & filled chocolate with praliné

40

With a coffee of your choice 65