



ENGØ GÅRD

PILEREDET

AUTUMN 2026

31/8-7/11

# À LA CARTE

Not available on Saturdays

## STARTERS

|                                                                                           |     |
|-------------------------------------------------------------------------------------------|-----|
| CARPACCIO <b>M</b>                                                                        | 265 |
| Truffle mayonnaise, parmesan and arugula                                                  |     |
| BURRATA & EGGPLANT <b>M</b>                                                               | 265 |
| Pickled cucumber, sun-dried tomatoes and basil                                            |     |
| ANTIPASTI <b>Su, G(wheat), M</b>                                                          | 325 |
| Cheese, mortadella, salami, parma ham, olives, grilled vegetables, focaccia and olive oil |     |
| CURED HALIBUT <b>M,F</b>                                                                  | 265 |
| Pickled radish, horseradish cream and sourdough croutons                                  |     |

## ENGØ’S HOMEMADE PASTA

|                                                   |                       |
|---------------------------------------------------|-----------------------|
| PAPPARDELLE <b>G(wheat), M,E,N(hazelnut)</b>      | Small 325   Large 355 |
| Wild boar ragù, sage, hazelnuts and parmesan foam |                       |
| TRUFFLE PASTA <b>G(wheat),M,E</b>                 | Small 265   Large 325 |
| Spaghetti with truffle sauce and fresh truffle    |                       |

## MAIN COURSES

|                                                                      |     |
|----------------------------------------------------------------------|-----|
| STEAK AU POIVRE <b>M,Su</b>                                          | 545 |
| Tenderloin with skinny fries, green salad and green peppercorn sauce |     |
| ENGØ’S PORCHETTA <b>M</b>                                            | 495 |
| Bean ragù, dried tomatoes and black garlic                           |     |
| CATCH OF THE DAY <b>F</b>                                            | 425 |
| Ask your server                                                      |     |

## DESSERT

|                                                                        |     |
|------------------------------------------------------------------------|-----|
| CHOCOLATE & PUMPKIN <b>G(wheat), M,E</b>                               | 225 |
| Chocolate cake, pumpkin marmalade and sour cream ice cream with spices |     |
| CRÈME BRÛLÉE <b>E,M</b>                                                | 195 |
| CHEESE CART <b>L,G(wheat),N,Su</b>                                     | 295 |
| Selection of seasonal cheeses                                          |     |

### ALLERGENS

**G** = Gluten, **S** = Shellfish, **E** = Egg, **F** = Fish, **P** = Peauts, **So** = Soy, **N** = Nuts, **C** = Celery,  
**Sp** = Mustard, **Se** = Sesame, **Su** = Sulfite, **Lu** = Lupine, **B** = Molluscs, **M** = Milk  
**All wines contain sulfites**

# SIGNATURE MENU

\* = 5-course Engø menu

|                                                                                  |
|----------------------------------------------------------------------------------|
| AMUSE BOUCHE *                                                                   |
| A taste of the season                                                            |
| x                                                                                |
| CURED HALIBUT *                                                                  |
| Pickled radish, horseradish cream and sourdough croutons                         |
| <i>Recommended wine: Henry Natter Sancerre 2025</i>                              |
| F,M,G(wheat)                                                                     |
| LANGOUSTINE                                                                      |
| Braised cabbage, vadouvan granola and carrot butter                              |
| <i>Recommended wine: Schloss Lieser Piesport Goldstück Riesling Trocken 2021</i> |
| S,M,N(pistasj)                                                                   |
| MUSHROOMS FROM RØD GÅRD *                                                        |
| Mushrooms with truffle purée, yuzu and rye crisps                                |
| <i>Recommended wine: Geiler Cremant d'Alsace Brut Blanc De Noirs</i>             |
| G(wheat,rye),M                                                                   |
| GRANITÉ                                                                          |
| Beetroot and lime                                                                |
| x                                                                                |
| ENGØ’S PAPPARDELLE                                                               |
| Wild boar ragù, sage, hazelnuts and parmesan foam                                |
| <i>Recommended wine: Litina Barbera d'Asti Superiore 2021</i>                    |
| G(wheat),E,M,F,N(hazelnut)                                                       |
| ENGØ’S PORCHETTA *                                                               |
| Bean ragù, black garlic and green beans                                          |
| <i>Recommended wine: Fèlsina Berardenga Chianti Classico Riserva 2021</i>        |
| M,Su,Sp                                                                          |
| CHEESE CART                                                                      |
| Selection of seasonal cheeses                                                    |
| <i>Recommended wine: Riesling Spätlese, Champagne or port wine</i>               |
| L,G(wheat),N,Su                                                                  |
| CHOCOLATE & PUMPKIN *                                                            |
| Chocolate cake, pumpkin marmalade and sour cream ice cream with spices           |
| <i>Recommended wine: Felsina Vin Santo del Chianti Classico 2017</i>             |
| G(wheat),E,M                                                                     |

5-course Engø menu - 1 095,- per person  
Recommended wine menu - 845,- per person  
9-course gourmet menu - 1 695,- per person  
Recommended wine menu - 1 395,- per person