



ENGØ GÅRD
25 ÅR

BRASSERIE NINA

TODAY’S RECOMMENDATION:
3-COURSE SHARING MENU
795 pp.

CAESAR SALAD 325
Crispy chicken, bacon,
parmesan, croutons and caesar dressing
L,F,Sp,G(wheat),Su,E

LENTIL SALAD 265
Pomegranate, cucumber, pickled carrot,
herb hummus and grilled bread
G(hvete),Lu,Se

TOMATO & BURRATA 265
Balsamic vinegar og basil
L,Su

BEEF TARTAR 265
Capers, shallots, crispy
sourdough bread and Dijon mustard
Sp,Su,L,G(wheat)

PORNSTAR HAMACHI 345
Passion fruit, vodka, avocado, crispy corn,
coriander, jalapeños and a shot of Prosecco
F,Su

SHELLFISH SOUP 345
Mussels, scallops and focaccia
L,S,C,B

MOULES FRITES 325
Mussels, fries and green aioli
S,L,E,Su

AVOCADO TOAST 295
Parma, poached egg, olive oil and chili flakes
495
G(wheat),E,S

LOBSTER TAGLIOLINI 435
Engø’s homemade tagliolini
with lobster and lemon butter
G(wheat),S,M,E,L



SHARING



OYSTERS 6 pcs. 395
Cherry vinegar,
shallots and lemon
B,Su 12 pcs. 785

SEAFOOD PLATTER (min. 2 pers) pp.1 095
Oysters, shrimps, langoustine, crab claws,
scallops, focaccia and lemon mayo
S,Su,F,M,G(wheat),B,L

ENGØ RECOMMENDS RUINART BRUT 1955

ANTIPASTI PLATE 325
Cheese, mortadella, salami, parma ham,
olives, grilled vegetables, focaccia and olive oil
Su,G(wheat)



SIDES

FOCACCIA AND OLIVE OIL G(wheat) 65
KING OYSTER MUSHROOMS 85
AND BLACK GARLIC MAYO So

GREEN ASPARAGUS 95
WITH LEMON VINAIGRETTE

GRILLED POTATOES 85
WITH GREEN AIOLI E,Sp,Su

ENGØ’S FRIES 85
WITH GREEN AIOLI L,E,Su

CRISPY KALE 65

GREEN SALAD 65

BEARNAISE SAUCE L,E,Su 85

ANTIBOISE SAUCE E,Su 85

BEURRE BLANC M,Su,L 85

LEMON MAYO E 65

GREEN AIOLI E,Su,Sp 65

JOSPER GRILL

SCALLOPS 205
Two scallops served in the shell with herb butter
S,E,L

LANGOUSTINE (500g) 495
Grilled bread, chili and garlic
S,G(wheat)

MONKFISH TAIL (600g, 1-2 pers) 695
Lentil salad with pickled carrot and antiboise
F,Lu

SALT BAKED SEA BASS (1kg, 1-2 pers) 1 195
Potatoes, tomato, arugula and beurre blanc
F

GRILLED SUMMER CABBAGE 325
Crispy chickpeas, pickled
pumpkin and pumpkin seed puré
Lu,Su

TAGLIATA DI MANZO 325
Beef (150g), arugula,
parmesan, lemon and olive oil
Su

SHORT RIBS (300g, 1-2 pers) 525
Green salad and homemade barbecue sauce
E,Su,Sp

RACK OF VEAL (500g, 1-2 pers) 895
Green asparagus and chimichurri
Su

TOURNEDOS (200g) 525
King oyster mushrooms and bearnaise sauce
L,E,Su

ENGØ BURGER 345
Brioche, tomato, grilled red onion, pickles,
bacon, cheddar, chili mayo and fries
G(wheat),E,L,Sp,Su

DESSERT

BRILLANT-SAVARIN 195
Cheese served classic Bourgogne style
L

KEY LIME PIE 195
G(wheat),L,E

SGROPPINO 195
Lime sorbet with Prosecco
Su

NORWEGIAN STRAWBERRIES 195
Served with Engø’s homemade vanilla ice cream
L,E

AFFOGATO EL CAFFÉ 195
Engø’s vanilla ice cream drowned in espresso
L,E

FOR THE CHILDREN

PENNE BOLOGNESE 225
G(wheat)

MINI BURGER WITH FRIES 225
G(wheat),L

HOTDOGS WITH FRIES 225
G(wheat),L

ICE CREAM 95
Vanilla E,L
Chocolate E,L
Strawberry sorbet



G = Gluten, S = Shellfish, E = Egg, F = Fish, P = Peanuts, So = Soy, L = Lactose, N = Nuts, C = Celery, Sp = Mustard, Se = Sesame,
Su = Sulfite, Lu = Lupine, B = Molluscs, M = Milk