ENGØ GÅRD

PILEREDET

WINTER 2026

9/11-21/12

Á LA CARTE

Not available on Saturdays

STARTERS

POTATO WAFFLE WITH RAKFISK **M,E,F,Sp** — 265
Sour cream, apple and mustard vinaigrette and grated horseradish

HOME-SMOKED SALMON **F,Sp,C** — 285
Apple and prune mostarda, marinated apple and celeriac, and rosemary mayonnaise

LOBSTER WONTON **E,G(wheat),S,M** — 325
Fried wonton with lobster, pickled pumpkin and shellfish sauce

BEEF CRUDO **M,E,Sp** — 285
Truffle mayonnaise, parmesan, rocket and Beemster XO

ENGØ'S AGNOLOTTI **E,G(wheat), M,N(hazelnuts)** — 325
Mushroom and truffle filling, rosemary, hazelnuts and parmesan foam

MAIN COURSES

BAKED COD **M,F,B** — 495
Caramelised leek purée, mussel chips, baby potatoes and beurre blanc with leek oil

STEAK AU POIVRE **M,Su** — 495
Beef tenderloin with skinny fries, green salad and green peppercorn sauce

REINDEER FROM STENSAAS **M,Su,Sp** — 545
Engø sauerkraut, potato purée and glazed flower sprouts

RISOTTO WITH MONT D'OR **M,N(hazelnuts)** — 395
Rosemary, lovage, crispy flower sprouts and roasted hazelnuts

DESSERT

CLOUDBERRY CREAM **G(wheat), M,E,N(almonds)** — 225
Cloudberry marmalade, krumkake, krokan and cinnamon ice cream

CHERRY FROMAGE **G(wheat),E,M,N(almonds)** — 225
Salted caramel, krokan and warm cherries

CHEESE CART **L,G(wheat),N,Su** — 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

HOME-SMOKED SALMON*
Apple and prune mostarda, marinated apple and celeriac, and rosemary mayonnaise
Recommended wine: Karl Haidle Stetten Riesling Kabinett Pfeffer 2024
F,Sp,C

BAKED COD*
Caramelised leek purée, mussel chips and beurre blanc with leek oil
Recommended wine: Tornatore Etna Bianco 2025
M,F,B

BRUSSELS SPROUTS
Red wine-marinated cranberries, bacon and chestnut purée with gingerbread spice
Recommended wine: Lien Gård Livlig Eplesider 2025
M,Su,G(wheat)

GRANITÉ
Cranberry and green apple
x

ENGØ'S AGNOLOTTI
Mushroom and truffle filling, rosemary, hazelnuts and parmesan foam
Recommended wine: Giulia Negri Langhe Nebbiolo Pian delle Mole 2023
G(wheat),E,M,N(hazelnuts)

REINDEER FROM STENSAAS*
Engø sauerkraut, potato purée and glazed flower sprouts
Recommended wine: Seghesio Sonoma Zinfandel 2024
M,Su,Sp

STILTON
Cloudberry marmalade and krumkake
Recommended wine: Fèlsina Vin Santo del Chianti Classico 2018
M,G(wheat),E

CHERRY FROMAGE*
Salted caramel, krokan and warm cherries
Recommended wine: Brachetto d'Acqui 2025
G(wheat),E,M,N(almonds)

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