

## DINING AT MONTMARTRE

The restaurant at Jazzhus Montmartre is open on all concert days from 17.30 hrs. You can dine until 20.00 when the concert starts and the serving of food stops (not to disturb the artists).

As a special advantage for dinner guests it is possible to **keep the reserved dinner table** for the entire concert.

Every day our Head Chef John Leslye creates a special **set menu of the evening**.

### CHEF'S SET MENU

**Option 1: Main course (Chef's choice for the day) 145 DKK**

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Choose between:

- Fish of the day
- Meat dish of the day
- Vegetarian creation of the day

**Wine-option (1 glass) to suit the dish 65 DKK**

**Option 2: Two Course Concert Menu 199 DKK**

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Choose between:

- A starter and a main course
- A main course and a desert

**Wine menu (2 glasses) to suit the menu 125 DKK**

**Option 3: Three course menu 259 DKK**

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- Starter of the day
- Main course of the day
- Desert of the day

**Wine menu (3 glasses) to suit the menu 185 DKK**

## EXAMPLES OF RECENT SET MENUS

### Example 1

**STARTER:** Salad of orzo, "perlebyg" marinade with black olives, Italian cherry tomatoes, feta cheese, lemon sauce and herbs.

**MAIN COURSE:** Lamb with Italian caponata and a reduction of balsamico

**DESERT:** English cream with vanilla flavour and a selection of blue berries and fruits

### Example 2

**STARTER:** Ceviche of Salmon (South American style)

**MAIN COURSE:** Pastel de choclo (corn cake with veal, onions and raisins)

**DESERT:** Semifredo of dulce de leche (traditional Chilean ice cream)

### Example 3

**STARTER:** Roast beef sliced with parmesan cheese, orange, lemon skin, parsley and balsamico

**MAIN COURSE:** Black rice paella with chicken and vegetables (corn, piece, carrots)

**DESERT:** Tiramisu with white chocolate

### Example 4

**STARTER:** Italian borlotti salad with mozzarella di buffalo, tomatoes and vegetables

**MAIN COURSE:** Cod fried with spinach, peperoni sauce and red wine reduction

**DESERT:** Black chocolate mousse with compote of banana and crispy caramelized almonds.

### Example 5

**STARTER:** Minestrone (soup with the vegetables of the season) with chilli and potatoes and coriander.

**MAIN COURSE:** Fillet of beef with potatoes and rosemary and beet roots

**DESERT:** Lemon cake with fruits and sauce of cherries

**Example 6**

**STARTER:** Empanadas (South American traditional bread filled with meat, onions, raisins, olives and chicken)

**MAIN COURSE:** Pollo al cognac (chicken wings roasted and slowly cooked in cognac with cumin and garlic), side dish: red rice

**DESERT:** Panna cotta al ginger with fresh fruits

**Example 7**

**STARTER:** Mussels with chilli, ginger, tomatoes

**MAIN COURSE:** Chilli con carne and white rice

**DESERT:** Dark chocolate cake with cherry sauce.

**Example 8**

**STARTER:** Mouse de baccala with fresh herbs and almonds and beet roots

**MAIN COURSE:** Lasagne of beef

**DESERT:** Fruits with mascarpone cream and crispy pineapple, caramelized.

### Hot Beverages:

Espresso:	32,-
Espresso double:	38,-
Espresso macchiato:	38,-
Cappuccino:	40,-
Cappuccino double:	48,-
Caffe latte:	42,-
Contado:	38,-
Americano:	28,-
Hot chocolate:	35,-
Tea:	35,-
Irish coffee	88,-

### Cold Beverages

Ramlösa	33,-
Soda water	30,-
Orange /Apple Juice	30,-
Mineral water 1 l. still/sparkling	49,-
Ginger Beer	35,-
Ice Tea (Home made)	45,-
Dark Lager, Jacobsen (33cl)	50,-
Saaz Blonde, Jacobsen (75cl)	110,-
Stella Atois	50,-
Hoegarten	50,-
Leffe Blonde/Brüne	50,-
Tuborg	35,-
Classic	35,-
Jacobsen Draft Beer, small	45,-
Jacobsen Draft Beer, large	59,-
Highballs/Cocktails	88,-/119,-