

WINEBAR & BRASSERIE



Welcome to Sarfalik Winebar & Brasserie

You are always welcome to visit us for a glass of quality wine in a cozy atmosphere.

We have an intriguing selection of single glasses of wine and naturally lots of excellent bottles. The Brasserie menu is inspired by the Italian as well as French cuisines; however, it is mostly based on the local produce in season as supplied by our local sealers and hunters.

STARTERS

SHELLFISH PLATTER

Snow crabs, shrimps, scallops, lumpfish roe, aioli, Chilli mayo, pickled red onions and lemon..... 135

TAPAS PLATTER

A selection of cheeses and sausages, truffle mayo, Marinated olives, crusty bread and tomato chutney..... 130

ASIAN CORN SOUP

Coconut milk, lime, marinated scampi and chilli oil..... 110 / 170

CREAMY FISH AND SHELLFISH SOUP

Greenland halibut, scallops, shrimps, fennel, aioli and croutons / 175 115

SNOW CRAB SALAD

Apple, lemon, roasted hazelnuts, lumpfish roe and toast. 120

CARPACCIO OF CURED & MARINATED MUSK OX

Pickled mushrooms, creamy egg yolk,

MAIN COURSES

DKK

BRAISED LAMB BURGER

Pickled red onions, tomato chutney, cucumber, French fries and aioli. 155

HOME-MADE LINGUINE

Mushrooms, white wine, parsley, pine nuts and parmesan

Choose one of these varieties:

- Vegetarian 160
- Scampi and scallops 175
- Marinated musk ox 175

PAN-FRIED ROSE FISH

Sautéed cabbage, scampi, chorizo, shellfish sauce and potatoes boiled with dill..... 235

CITRUS-FRIED FILLET OF VEAL, 200 g

Tomato risotto, rocket lettuce, baked cauliflower and parmesan... 255

DRY-AGED FILLET OF BEEF, 250 g

Thyme-baked root vegetables, Pommes Allumettes seasoned with truffle and Béarnaise Sauce..... 295

DESSERTS

DKK

CRÊPES SUZETTE (Flambéed at the table)

parmesan and cress..... 125

KOREAN BEEF TARTARE

Sesame, chilli, pear, rice paper and kimchi mayo. 120

COFFEE

DKK

AMERICANO, ESPRESSO 30

DOUBLE ESPRESSO, CAPPUCINO, CAFE LATTE 40

MACCHIATO..... 36

TEA 30

IRISH COFFEE, 2 cl. Whiskey / 4 cl. Whiskey 85 / 145

GREENLANDIC COFFEE

2 cl. Whiskey, 2 cl. Kahlua, 1 cl. Grand Marnier 168



Orange, almonds and vanilla ice-cream.125

GATEAU MARCEL

With marinated blackberries and roasted white chocolate.....105

COFFEE ICE-CREAM

With brownie crumble, candy nuts and raspberries95

THE WINEBAR CHEESE PLATTER

Our choice cheeses with crispy and chewy accompaniments.....125

ONE SCOOP OF ICE-CREAM / SORBET 30

PETIT FOURS (2 PCS) 36

GREENLANDIC COFFEE