

HOS PETER & PETER BEGHUSET

DANISH-FRENCH BISTRO • SEASONAL INGREDIENTS • DRAGØR

AUTUMN MENU

SIGNATURE MENU

Let the kitchen compose a menu with
season's best ingredients.

Snacks · starter · main course · dessert

475

SNACKS

Marinated olives 45

lemon · herbs · olive oil

Arancini porcini 65

parmesan · black pepper

Beghuset charcuterie 125

selection of cured meats · cornichons

Natural oysters 3 pcs. 135 / 6 pcs. 250

lemon · mignonette

STARTERS

Scallop carpaccio 135

apple · cucumber · horseradish · dill · buttermilk

Roasted beets from Dragør 115

chèvre · walnuts · blackberries · tarragon

Chicken liver parfait 125

toasted bread · apple compote

Beghuset lobster bisque 145 / 245

hake · mussels · tomato · fennel

MAINS

Catch of the day 265

braised leek · mussels · Dragør potatoes
sauce vin blanc

Confit de canard 255

glazed cabbage · lentils · apple · rich duck jus

Braised beef shoulder 255

mushrooms · potato purée · red wine sauce · parsley
toasted hazelnuts

Vol-au-vent with mushrooms 215

grilled celeriac · baked pumpkin · brown butter
sage · hazelnuts · aged cheese

Steak frites 365

Danish veal tenderloin tournedos · fries
green salad grown in Dragør · our béarnaise

Beghuset kids' meal 125

panko-breaded chicken · fries
ketchup · vegetables

DESSERT & CHEESE

Sea buckthorn pannacotta 105

burnt white chocolate

Chocolate cake 105

chocolate mousse · caramel · nuts

Selection of three cheeses 125

compote · crispbread