

Velkommen til

Restaurant Sankt Jørgen

Én af Hernings ældste restauranter, der i dag fremtræder i den oprindelige stilart fra etableringen i 1976. Restaurant Sankt Jørgen og Best Western Plus Hotel Eyde fremtræder som en hyggelig enhed, der både henvender sig til de overnattende gæster og til byens borgere. Til Sankt Jørgen hører et meget anerkendt køkken, som har manifesteret sig med et alsidigt menukort, hvor vi følger sæsonens råvarer samt holder fast i gamle traditioner. Vi byder både på traditionelle danske retter og spændende retter med et internationalt præg. Vi går meget op i, at maden er lavet fra bunden. Vinkortet omfatter et rigt og varieret sortiment af spændende vine med en rigtig god sammenhæng mellem pris og kvalitet. Desuden tilbyder vi et godt udvalg af øl, spiritus og forskellige glas vine i god kvalitet.

Velkommen på Restaurant Sankt Jørgen

- vi glæder os til at betjene Jer

Welcome

Restaurant Sankt Jørgen at Best Western Plus Hotel Eyde is one of the oldest restaurants in Herning and still appears in the original style from its establishment in 1976. Sankt Jørgen offers a welcoming and well-known dining experience for our guests and is a popular choice for the citizens in Herning. Sankt Jørgen is renowned for a highly acknowledged cuisine where we follow the seasonal ingredients and stick to old traditions. We offer both traditional Danish dishes and exciting dishes with an international touch. We are very concerned that everything is made from scratch. The wine list includes a rich and varied range of wines that proposes the best in both price and quality. We also offer a good and varied selection of beers, spirits, drinks and a wide selection of wine.

Welcome to Restaurant Sankt Jørgen

- We look forward to serving you

Aftenkort

Serveres mellem kl. 17.00 og 21.30 fra d. 04. januar – 26. februar 2025
Served between 17.00 and 21.30 from January 04th – February 26th, 2025

Aperitif

pr. glas .

Aperol Spritz – mousserende vin, Aperol & danskvand Kr. 65,00

NV Lheureux Plékhoff Le Pavillon D`Artémis Brut Champagne 1/1 fl. 595,00 Kr. 100 ,00

Constance Kr. 100 ,00
gin, triple sec-sour-crème de cassis toppet med dansk vand

Cava Brut, Juve Masana, Spanien 1/1fl. Kr. 295,00 Kr. 65,00

Kir "Royal" - Creme de Cassis med mousserende vin Kr. 75,00

Hugo – Hyldeblomst & mousserende vin Kr. 75,00

Gin:

Bombay Sapphire Kr. 50,00

Hendrick's Kr. 60,00

Gin Mare Kr. 75,00

Gin MG Jordbær gin Kr. 50,00

Mixere:

Fever Tree Tonic (Indian, Mediterranean) Kr. 45,00

Schweppes lemon eller tonic Kr. 35,00

SNACK TALLERKEN Kr. 80,00

grønne oliven, saltede mandler, rodfrugtchips

SNACK SELECTION

Green olives, salted almonds, root vegetable crisps

Aftenkort

Serveres mellem kl. 17.00 og 21.30 fra d. 04. januar – 26. februar 2025

Served between 17.00 and 21.30 from January 04th – February 26th, 2025

Sankt Jørgen Menu

Serveres fra kl. 17.00-21.00 (Served from 17.00-21.00)

Varmrøget laks

peberrodscreme, rogn, fennikelcrudité, frisée med urter, blinis

Smoked salmon, horseradish creme, roe, fennel herbs, and blinis

Stegt Hopballe kyllingebryst

selleripuré, pærer, svampe, kål, kartoffeltærte, portvinssauce

Fried Hopballe chicken breast, celeriac purée, pear, cabbage, potato pie, and port wine sauce

Citron tiramisu

mascarpone, limoncello, ladyfingers, lemoncurd & sprødt

Lemon tiramisu, mascarpone, limoncello, lady fingers, lemon curd, and crisp

2-retters menu kr. 375,-

3-retters menu kr. 475,-

Information om indhold af allergene ingredienser i vores retter kan fås ved henvendelse til restaurantens personale

Information on the content of allergenic ingredients in our dishes can be obtained by contacting the restaurant staff.

Forretter

Cremet kartoffel-jordskokkesuppe

sprød svinekæbe, trøffelolie, karse
Creamy potato-Jerusalem artichoke soup
crispy pork cheek, truffle oil, and cress

Kr. 120,00

Varmroget laks

peberrodscreme, rogn, fennikelcrudit , fris e med urter, blinis
Smoked salmon, horseradish creme, roe, fennel, herbs, and blinis

Kr.130,00

R rt oksetatar

skalottel g, cornichons, dijonsennep, krydderurter,
 ggeblomme, tatarsauce, tr ffelmayonnaise, & spr d salat
Beef tartare, onions, cornichons, egg yolk, tatar sauce,
truffle mayonnaise, and herb salad

Kr. 145,00

Kastanjeskinke

spr de skorzonerr dder, pocheret  g, kold hollandaise-mayonnaise, karse
Chestnut ham, crisp salsify, poached egg, cold hollandaise- mayonnaise, and cress

Kr. 140,00

Tilvalg: Pommes frites - estragonmayonnaise

Additional: French fries with tarragon mayonnaise

Kr. 50,00

Hold p  10 personer eller derover betragtes som selskaber og bedes venligst have forudbestilt samme menu- for at sikre at vi kan levere en god oplevelse af h j kvalitet med begr nset ventetid

Hovedretter

MAIN COURSES

Stegt skærisingfilet

Kr. 295,00

gulerodspuré, syltet gulerod, sprøde skorzonerrødder, rosenkål, cremet hummersauce

Fried witch flounder, carrot purée, pickled carrot, crispy salsify, Brussels sprouts, and creamy lobster sauce

Stegt Hopballe kyllingebryst

Kr. 285,00

selleripuré, pærer, svampe, kål, kartoffeltærte, portvinssauce

Fried Hopballe chicken breast, celeriac purée, pear, mushroom, cabbage, potato pie, and port wine sauce

Sashi Ribeye ca. 300 g

Kr. 395,00

stegt hjertesalat, pommes frites, sauce bearnaise

Sashi rib eye 300 g, French fries, grilled lettuce, and sauce bearnaise

Wienerschnitzel

Kr. 245,00

ærter, pommes sauté, wienerdreng & smørsauce

Wienerschnitzel, peas, fried potatoes, a spicy lemon slice, and butter sauce

Sprødstegt flæsk

Kr. 210,00

hvide kartofler, rødbeder & persille- eller løgsauce

Crisp fried pork slices - potatoes, beetroots, and parsley- or onion sauce

Stjernesked

Kr. 235,00

stegt og dampet rødspættefilet, håndpillede rejer, røget laks, asparges, mayonnaise, Eydes røde dressing & urtesalat

“Shooting star” with fried and steamed plaice, shrimps, smoked salmon, asparagus, mayonnaise, and Eyde’s red dressing.

Rørt oksetatar

Kr. 235,00

skalotteløg, cornichons, dijonsennep, krydderurter, æggeblomme, tatarsauce, trøffelmayonnaise, sprød salat, pommes frites med estragonmayonnaise

Beef tartare, onions, cornichons, mustard, herbs, egg yolk, tatar sauce, truffle mayonnaise, French fries and tarragon mayonnaise

Tilvalg: Pommes frites - estragonmayonnaise

Kr. 50,00

Additional: French fries with tarragon mayonnaise

Tilvalg: Hjemmelavet bearnaisesauce

Kr. 50,00

Additional: Homemade béarnaise sauce

Vegetarret
Vegetarian menu

Chili sin carne

Crème fraiche, tortilla chips & lime

Chili sin carne, crème fraiche, tortilla chips, and lime

Kr.195,00

Ost/Dessert
Cheese/Dessert

Danske oste

oliven, kompot, nødder & knækbrød fra eget bageri

Selection of Danish cheeses with olives, compote, nuts, and crackers from our own baker

Kr. 135,00

Lune pandekager

suzette sauce, ristede mandler & vaniljeis

Pancakes with suzette sauce, roasted almonds, and vanilla ice cream

Kr. 110,00

Gateau Marcel

braiseret ananas, whiskyis, hvid chokolade

Gateau Marcel, braised pineapple, whisky ice cream, white chocolate

Kr. 130,00

Citron tiramisu

mascarpone, limoncello, lady fingers, lemon curd, sprødt

Lemon tiramisu, mascarpone, limoncello, lady fingers, lemon curd, and crisp,

Kr. 120,00

Hjemmelavet kransekage med nougat & chokolade

Marzipan cake with nougat and chocolate

Kr. 45,00

3 slags hjemmelavet sødt

3 pieces of sweets

Kr. 65,00