SuRi

HOLBÆK OLD HARBOUR

Evening

Monday to Saturday 17.30 – 00.00 · Last table reservation 20.30

AN EVENING AT SURI

Four courses incl. snacks · chosen by the whole table · 725 per person

1. Pan-fried langoustine
parsley root, veal sweetbreads, lobster fumet

2. Agnolotti
confit porcini, mushroom consommé, lemon verbena, thyme, truffle

3. Duck breast
potato, confit leek, beetroot, sauce Mystery

or

Halibut
potato, confit leek, beetroot, fish fumet with vin jaune

4. Ris à la mande
rice panna cotta, cherry, malt, vanilla ice cream

Wine pairing, four matching glasses 645

STARTERS

Pan-fried langoustine 185
parsley root, veal sweetbreads, lobster fumet

Scallop three ways 195
smoked with beetroot · cured with lemon · seared with celeriac and cabbage

Agnolotti 175
confit porcini, mushroom consommé, lemon verbena, thyme, truffle

Turbot 185
celeriac, cabbage, olive oil blanquette

Classic steak tartare, mixed at the table 185
confit egg yolk

MAIN COURSES

Duck breast 375
potato mille-feuille, confit leek, beetroot, sauce Mystery

Bread-crusted halibut 385
potato mille-feuille, confit leek, beetroot, fish fumet with vin jaune

Prime rib 395
local vegetables, fries, sauce béarnaise

SURI SPECIALITIES

Oysters 48 each
natural · gratinated · deep-fried · bloody mary · lemon verbena and finger lime

Gold caviar from Gastro Unika 10 g 275 · 20 g 495
blinis, crème fraîche, onion

SuRi's seafood platter 595 per person
three kinds of oysters, langoustines, scallops, crab salad, peel-your-own shrimp, moules frites, dips, aioli
minimum 2 persons

SuRi's sharing menu 695 per person
oysters, scallop, turbot, agnolotti, tartare, prime rib
served to the whole table, minimum 2 persons

DESSERT & CHEESE

Three cheeses from the board 145
butter-fried fruit bread, crispbread, preserves
extra cheese 35 each

Ris à la mande 135
rice panna cotta, cherry, malt, vanilla ice cream

Crème brûlée 135
vanilla ice cream, preserves of the season

SuRi's chocolate dessert 145
exclusive chocolate from Friis-Holm in a world of textures

Filled chocolates from Mikkel Friis-Holm 28 each
five selected

Information about allergens is available from our staff. If you have allergies or special dietary requirements, please let us know.
All prices in DKK · A fee of 2.95% applies to non-EU/EEA and corporate cards · No alcohol served to persons under 18
Restaurant SuRi · Havnevej 5, 4300 Holbæk · +45 59 44 06 10 · info@suri.dk