Degustation menu

Halibut ceviche in white soy and yuzu, apple, mayonnaise,
and crispy shiso leaf

2021 RÖS Muscaris, Denmark

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Mushroom bouillon, pickled mushrooms, celeriac, Jerusalem artichokes, chervil oil, toasted bread with Vesterhavsost cheese

2023 Viognier Colline Rhodaniennes, Domaine Gerard

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Freid Ibérico pluma, caramelized carrot purée, roasted mushrooms, butter-poached leek, pickled lingonberries, and BBQ chicken jus.

2022 Pinot Noir, Lucas & Lewellen, Santa Maria Valley

*

Goat cheese siphon, raspberry sorbet, sugar-pickled beetroot,
and lemon thyme oil.

2025 Gewurztraminer Stellenbosch Late Harvest, Simonsig

*

Brownie with chocolate praline, blackcurrant sorbet,
and blackcurrant nougatine.

Capricho de Goya, Moscatel Vino dulce, Camilo Castilla

Menu

5-course menu DDK. 638,-
Wine menu (5 glasses) DDK. 498,-

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4-course menu DDK. 568,-

Wine menu (4 glasses) DDK. 428,-

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3-course menu DDK. 498,-

Wine menu (3 glasses) DDK. 348,-

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The small dishes

Halibut ceviche in white soy and yuzu, apple, mayonnaise, and crispy shiso leaf 128,-

Mushroom bouillon, pickled mushrooms, celeriac, Jerusalem artichokes, chervil oil, toasted bread with Vesterhavsost cheese 138,-

Skagen ham, egg yolk cream, Brussels sprout, lemon vinaigrette, deep-fried capers, and grated cured egg yolk. 128,-

Salade de Chèvre Chaud with toasted bread slice, honey pickled walnuts & vinaigrette dressing 128,-

Beef tartare, mayonnaise with smoked marrow, beetroot spaghetti, horseradish, pickled red pearl onions

-Portion with 100 g. beef 138,-

-Portion with 150 g. beef 198,-

The bigger dishes

Moules mariniéres 148.-
with frites and aioli 198,-

Fish of the day with celeriac confit, Jerusalem artichoke purée, cabbage, apple and grape beurre blanc, dill oil, and hazelnuts. 338,-

Deep-fried Root Vegetable Terrine, truffel sauce, pumpkin-confit, pears and fried cashews (veg.) 248,-

Freid Ibérico pluma, caramelized carrot purée, roasted mushrooms, butter-poached leek, pickled lingonberries, and BBQ chicken jus. 328,-

Ragout of venison with herbs, creamy and pickled potatoes, cabbage, and fried leeks. 288,-

Rigatoni with braised oxtail, yellow beets, pickled butternut squash, gremolata, and Pecorino Romano 278,-

LA COCOTTE

Steaks

Steak frites 200gr, green salad and herbed butter	318,-
Dry aged prime rib from Sashi 300gr, saute of broccolini, french fries & compound butter	438,-
Homemade Béarnaise sauce	38,-
Truffle Béarnaise sauce	48,-

Brasserie menu

Steak Frites 200 gr and Crème Brûlée

388,-

The sweets and cheese

Brownie with chocolate praline, blackcurrant sorbet, and blackcurrant	128,-
Creme Brulé with peach sorbet	98,-
Apple Tarte Tatin with Calvados and vanilla ice cream	118,-
Vanilla panna cotta, lemon gel, crisp vanilla crouton, lemon thyme	128,-
Goat cheese siphon, raspberry sorbet, sugar-pickled beetroot, and lemon thyme oil	118,-
3 Danish cheeses with jam & crispy bread	128,-
- Homemade filled chocolate 2 pcs.	38,-

- Coffee, espresso, digestive,

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GLOSTRUP PARK HOTEL
QUALITY & TRADITION

A good glass for reflection

Our bubbles DKK. 88,-

Our Champagne DKK. 128,-

We also have other options

ask if there's anything you're missing!

LA COCOTTE