

TIGHT

[tahyt] adjective -er, est adverb. -er, est adjective
1 - stylish, cool, trendy 2 - having everything together

TIGHT MENU

2 course 225,- 3 course 275,-

Starters

Mushroom and truffle soup

Served with fresh herbs and homemade croutons.

Vol au vent

Corn fed french chicken in a creamy mushrooms sauce.

Mussels "sauce poulette"

White wine steamed mussels, cream, parsley, carrots, toasted bread.

Canadian gravlax

Danish salmon cured with citrus fruits and mapple sirup, served with toasted ryebread and dill cream.

Pierre's Foie gras

(+50,-)

Unique homemade foie gras served with portwine jelly and toasted bread.

Australian Bouillabaisse

(+25,-)

Fish soup with shrimps, bugstails, and today's catch ;-) with homemade aioli, croutons and gruyère.

Mains

Pumpkin risotto

Arborio rice, pumpkin seeds, rocket salad and parmesan.

Cod in papillotte

Oven baked cod filet, served with green asparagus, baby potatoes, vegetables julienne, pickled red onion, star anis, lemongrass and lemon olive oil.

Tight-burger (6 stars in burgerguiden.dk)

Homemade foccacia, beef patty, onions, mushrooms, bacon, Emmental, garlic roasted potatoes, homemade aioli.

Lamb shank

(+35,-)

With seasonal risotto, and gremolata -garlic, lemon zest and parsley

Pork schnitzel Deluxe

Three danish tenderloin medallions encrusted with mustard and honey - served with parsley mash & vegetables.

French duck confit

(+35,-)

Crispy duck confit served with caramelized red onions, homemade potato mash, seasonal greens and salad.

Surf 'n' turf

(+50,-)

300g Great Omaha sliced beef with garlic marinated prawns skew and seafood sauce, potatoes gratin and seasonal vegetables.

Desserts

Aussie Crème brûlée

Vanilla and wattleseed.

Chocolate mousse

Flavoured with espresso.

Pineapple carpaccio

With vanilla cream and ice cream.

Profiteroles

French classic with vanilla ice cream and hot chocolate sauce.

Tri-nations dessert

(+35,-)

Crème brûlée, mousse au chocolat, vaniljeis og bær coulis.

Joel Cox and Nicolas Lammin,
the kitchen chef, Frederic Godgrand, and the pastry
chef Sebastien Desurmont wish you
a 'bon appétit'.

TIGHT BURGER

Due to the success of our burger,
you can still order it as a single dish

140,-

WINE LIST

Gautherot Champagne Bar

Maison Gautherot is a french family-run champagne producent of only 100000 bottles a year. However, the house is regularly rewarded at the Paris International wine fair. www.champagne-gautherot.com



Marquis de la Cour Rosé NV
gl. 60,- / 2 gl. 100,- / 375,-
Blandt - France

Champagne Gautherot brut NV
gl.85,- / 2 gl. 150,- / 495,-
Blandt - France

Gautherot grande reserve brut NV
gl.95,- / 2 gl. 170,- / 595,-
Blandt - France

Gautherot Rosé NV
gl.95,- / 2 gl. 170,- / 595,-
Blandt - France

Gautherot brut Millesime 2006
gl.125,- / 2 gl. 195,- / 795,-
Blandt - France

Gautherot brut Exception
995,-
Blandt - France

BEER & CIDER

Kronenbourg 1664 50,-
Lager 5%, draft

Brooklyn 50,-
Lager 5,2%, draft

Hoegaarden 55,-
4.9% draft

Danish Ale 16 45,-
5,7%, bottle

Jamaican red stripe 45,-
4,7%, bottle

VB 45,-
4,6%, bottle

East India Pale Ale 45,-
6,8%, brooklyn bottle

Danish Mors Stout 45,-
5,7%, bottle

Corona 45,-
4,6%, bottle

Rekorderlig 45,-
pear cider
4,2%, glass

White

Hillgrove Creek, South-Eastern
gl.50,- / 225,-
Chardonnay - Australia

Gentil, Hugel & Fils
gl.70,- / 340,-
Sylvaner/Pinot Gris – France - Alsace, France

Ferngrove, Frankland River
gl.75,- / 400,-
Sauvignon blanc - Western australia

Peter Lehmann 2009
gl. 85,- / 415,-
Riesling - Barossa Valley, Australia

Clos du Château de Meursault,
gl. 105,- / 495,-
Chardonnay - Bourgogne, France

Rosé

La Chevalière, M.Laroche
gl.70,- / 325,-
Syrah - France

Red

Hillgrove Creek, South-Eastern
gl.50,- / 225,-
Shiraz - Australia

Barossa Peter Lehmann
gl.65,- / 325,-
Grenache / Shiraz - Australia

Ferngrove, Frankland River
gl.75,- / 400,-
Shiraz - Western Australia


Bouchard A. Réserve
gl. 85,- / 415,-
Pinot noir -Bourgogne, France

Majestic, Frankland River,
gl. 105,- / 495,-
Cabernet sauvigon - Western Australia


Gigondas, M.Chapoutier
555,-
Grenade / Shiraz - Vallée du Rhône, France


Stonewell Peter Lehmann,
645,-
Shiraz - "Cult wine" - Australia


COCKTAILS


 Canadian Breakfast 85,-
Whisky, sloe gin, cointreau, galliano
orange juice


 Espresso Martini 75,-
White creme de cacao, vodka, kahlua espresso

 Mojito 75,-
Bacardi, lime, brown sugar, mint,
sodawater

 Aperol Beach Sour 75,-
Aperol, cachaça, pineapple, orange,
lime juice, sugar

 Aussie Sidecrash 95,-
Mint, lychee, dark rum, lime, cointreau,
sugar, ginger beer

 51 55,-
Classic french pastis from Marseille
served icecold

 Sunburn beach party 75,-
Tequila, triple sec, cranberry juice

DRINKS

Glass of water 10,-
Filtrered

Bottled water 35,-
Filtrered

Soda 30,-
Cola
Cola zero
Sprite
Fanta
Ginger ale

Orange juice 35,-
Freshly squeezed

Apple or pineapple juice 30,-

Søbogård Flavoured water 30,-
Elderflower or. cranberry

HOT DRINKS

Coffee 25,-
Double latte 30,-
Chai Latte 30,-
Cappuccino 30,-
Double espresso 25,-

Tea 25,-
Kusmi tea (ask you waiter.)

Hot chocolate 30,-
with whipped cream