



MENU

(served from March 21st 2024)



STARTER

(Choose as single starter or starter & sidedish)

Grilled asparagus

with hazelnut vinaigrette
(Plant based)

Creamy soup of blue mussels

with fennel and herb oil

Smoked salmon

with pearl barley and smoked fresh cheese from Funen

Chicken ballotine

with chicken cracklings, mustard mayo and herb salad

Onion pie

with iberico and mustard vinaigrette

MAIN COURSE

"Green Mille-feuille"

with warm salad and morels
(Plant based)

Pan seared salmon

with beurre blanc, roe and pak choi

Quail

with baby carrots and piment sauce

Rack of lamb

with baked vegetables, couscous, mint and lamb stock

Veal tenderloin

with salt baked onions, caramelised cauliflower and thyme sauce



DESSERT

Sorbet

with caramelised strawberries and mint salad
(Plant based)

Eton mess

with seasonal berries

White chocolate panna cotta

with rhubarb and pistachio

New York Cheesecake

with mango salad and roasted almonds

Cheese plate

with compote and homemade crispbread