



MENU

served from September 1st 2022

STARTER

Variation of carrots

with creamy sauce of herbs

Shellfish soup

with white fish and pumpkin

Tartare of smoked salmon

with creamy sauce of smoked cheese and crisps of rye bread

Rillette of duck

with marinated beets, cranberries and crisps of root vegetables

Carpaccio of ox

with pickled onions, creamy sauce with capers and herbs

MAIN COURSE

Pommes Anna

with seasonal root vegetables, herb salad and vinaigrette

Fish of the day

with cabbage and fish fumet

Cockerel with greens,

caramelised onion and chicken velouté

Braised pork cheeks

with beets, mushrooms and glace

Cut of the week (ox)

with glazed root vegetables and rosemary glace

All main dishes are served with potatoes and sauce

DESSERT

Poire Belle Hélène

Apple crumble

with caramelised seeds and ice cream

Blackcurrant panna cotta

with crispy meringues and fruit

Molten chocolate cake

with orange brittle and ice cream

Cheese plate

with berry compote and homemade crispbread

WINE MENUS

Classic wine menu

DKK 275,-

Better wine menu

DKK 395,-

Better wine menu

DKK 495,-

Non-alcoholic wine menu

DKK 395,-

Alle wine menus include water w/n bubbles