

Druen & Bennen LUNCH 11.30 – 17.00

SMØRREBRØD OPEN SANDWICH

ON HOMEMADE RYEBREAD – 2 IS RECOMMENDED

HERRING with soft boiled egg, potato, onions and herb dressing 85,-

BUTTER FRIED PLAICE with pickled carrots, cauliflower cornichon and yellow turmeric mayo 85,-

CREAMY CHICKEN SALAD with celery, crispy chicken skin, fresh apple and capers 85,-

THE SPECIFIED with thin slices of airdried leg of lamb, intense tomato and marinated fennel 85,-

ROASTED BEEF with variation of onions and Madagascar pepper sauce (warm dish) 85,-

VERY MATURE DANISH CHEESE with raw onions and stock jelly 65,- rum +20,-

LIGHT DISH FROM THE SEA

SERVED WITH BREAD

Smoked cod, cracklings, mustard vinaigrette and beetroot & Marinated prawns, smiling egg and cress & Smoked salmon with herb dressing

159,- (small side salad + 45,-)

SEASON PLATE

SMALL SEASON INSPIRED MOUTHFULS ON ONE PLATE
- SERVED WITH BREAD AND BUTTER

SMOKED COD
cracklings, mustard vinaigrette and beetroot
&

THIN SLICES OF AIRDRIED LEG OF LAMB,
with intense tomato and marinated fennel
&

ROASTED BEEF with variation of onions
and Madagascar pepper sauce (warm dish)
&

2 CHEESES with garnish
(Please let us know if there are cheeses you do not want)
&

APPLE TRIFLE
with port wine, bred crumble and cream

199,- WITHOUT CHEESE OR DESSERT 169,-

SALADS

GRATINATED GOAT CHEESE with salad, croutons, semidried tomatoes, olives and sweet raisins 139,-

THIN SLICES OF AIRDRIED LEG OF LAMB with salad, croutons, tomatoes, olives and marinated fennel 139,-

SMOKED SALMON with salad, croutons, semidried tomatoes, olives, potatoes and herb dressing 139,-

WARM DISHES

WARM FAVOURITES
- DANISH / FRENCH INSPIRED

ONION SOUP with cheese gratinated crouton 98,-

OMELET with salad and sauté. Served smiling 135,-

TARTE FLAMBÉE; thin bread gratinated with sour cream, bacon and onion – served with salad 129,-

TRADITIONAL DANISH

ON HOMEMADE BREAD

Fried plaice, smoked salmon,
prawns, salad and herb dressing 169,-

TARTIFLETTE; fried onion and potatoes with ham gratinated with cheese and sour cream. Served with salad 139,-

TODAY'S VEGAN please ask 169,-

CHEESE AND DESSERT

CHEESES WITH GARNISH 3 pieces 78,- 5 pieces 125,-
(Please let us know if there are cheeses you do not want)
APPLE TRIFLE with port wine, bred crumble and cream 60,-
CREME BRULEE with hint of white chocolate + sorbet 60,-
PARFAIT ice with nougat and chocolate 65,-
CHOCOLATE CAKE white ganache and apple sorbet 60,-

EXTRA

SNACKS AND EXTRA

Snacks: cheese, olives, cracklings, almonds, crispy bread

1 snack 29,- 2 snacks 55,- 3 snacks 75,-
4 snacks 90,- 5 snacks 105,-

Extra bread 15,- / Gluten free bread (+preparation if possible) 15,-
Fries with sauce Heinz 40,- Extra garnish from 5,-

Druen & Bønnen EVENING 17.00 – 20.00

SEASON MENU

SEASON INSPIRED MENU

- CHOOSE STARTER, MAIN, CHEESE AND/OR DESSERT

STARTERS

Two small starters in one serving; Smoked cod cracklings, mustard vinaigrette, beetroot and Thin slices of airdried leg of lamb, with intense tomato and marinated fennel **98,-**

Onion soup with cheese gratinated crouton **98,-**

MAINS

Roasted Beef with variation of onions and pommes Duchesse and Madagascar pepper sauce **195,-**

Steak béarnaise with onion relish, fries and salad **265,-**
(menu +**70,-**)

CHOOSE 3 CHEESES with garnish

(Please let us know if there are cheeses you do not want)

DESSERTS

Chocolate cake with white ganache and apple sorbet **60,-**

Crème Brûlée with hint of white chocolate and sorbet **60,-**

3 COURSES **295,-** / 4 COURSES **350,-** (STEAK +**70,-**)

SEASON PLATE

SMALL SEASON INSPIRED MOUTHFULS ON ONE PLATE
- SERVED WITH BREAD AND BUTTER

SMOKED COD

cracklings, mustard vinaigrette and beetroot
&

THIN SLICES OF AIRDRIED LEG OF LAMB,
with intense tomato and marinated fennel
&

ROASTED BEEF with variation of onions
and Madagascar pepper sauce (warm dish)
&

2 CHEESES with garnish

(Please let us know if there are cheeses you do not want)

&

APPLE TRIFLE

with port wine, bread crumble and cream

199,- WITHOUT CHEESE OR DESSERT **169,-**

LIGHT DISH FROM THE SEA

SERVED WITH BREAD

Smoked cod, cracklings, mustard vinaigrette and beetroot &
Marinated prawns, smiling egg and cress &
Smoked salmon with herb dressing

159,- (small side salad +**45,-**)

SALADS

GRATINATED GOAT CHEESE with salad, croutons,
semidried tomatoes, olives and sweet raisins **139,-**

THIN SLICES OF AIRDRIED LEG OF LAMB with
salad, croutons, tomatoes, olives and marinated fennel **139,-**

SMOKED SALMON with salad, croutons, semidried
tomatoes, olives, potatoes and herb dressing **139,-**

WARM DISHES

WARM FAVOURITES - DANISH / FRENCH INSPIRED

ONION SOUP with cheese gratinated crouton **98,-**

OMELET with salad og sauté. Served smiling **135,-**

TARTE FLAMBÉE; thin bread gratinated with sour creme,
bacon and onion – served with salad **129,-**

TRADITIONAL DANISH; fried plaice on homemade
bread, smoked salmon, prawns, salad and herb dressing **169,-**

TARTIFLETTE; fried onion and potatoes with ham grat-
inated with cheese and sour cream. Served with salad **139,-**

STEAK BÉARNAISE with onion relish, fries and salad **265,-**

TODAY'S VEGAN please ask **169,-**

CHEESE AND DESSERTS

CHEESES WITH GARNISH 3 pieces **78,-** 5 pieces **125,-**
(Please let us know if there are cheeses you do not want)

APPLE TRIFLE with port wine, bread crumble and cream **60,-**

CRÈME BRÛLÉE with hint of white chocolate + sorbet **60,-**

PARFAIT ice with nougat and chocolate **65,-**

CHOCOLATE CAKE white ganache and apple sorbet **60,-**

EXTRA

SNACKS AND EXTRA

Snacks: cheese, olives, cracklings, almonds, crispy bread
1 snack **29,-** 2 snacks **55,-** 3 snacks **75,-** 4 snacks **90,-** 5 snacks **105,-**

Extra bread **15,-** / Gluten free bread (+preparation if possible) **15,-**

Fries with sauce Heinz **40,-** Extra garni from **5,-**