

Lunch menu 11.30 – 17.00

Snacks

Salty almonds / Cracklings / Olives /
Crispy bread & Pesto / Cheese
1 snack 29,- 2 snacks 55,- 3 snacks 75,- 4 snacks 90,- 5 snacks 105,-

Smørrebrød - Open Sandwiches

Herring
with soft boiled egg, onions and herb dressing

Creamy shellfish salad
with asparagus and herbs

Butter fried plaice
with pickled carrots, cauliflower cornichon and turmeric mayo

The specified
chicken terrine with pickled cucumber, rhubarb, potato and crust

Roasted leg of lamb
with artichokes, intent tomato and herb sauce (warm dish)

Very mature Danish cheese
with raw onions, stock jelly and rum

On home baked ryebread. 2 is recommended. Pr. piece 85,-

Warm dishes

Omelet with sauté of vegetable and ham sauté.
Served smiling with salad 135,-

Traditional Danish; fried plaice, smoked salmon,
prawns, salad and herb dressing homemade white fried bread 169,-

Tarte Flambée; thin bread gratinated with sour cream,
bacon and onion – served with salad 89,- small salad +40,-

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

Bistro Dish of the day please ask 149,- small salad +40,-

Today's vegan please ask 169,-

Seasonal dishes

Light dish from the sea
Creamy shellfish salad with asparagus and herbs, Marinated herring,
smiling egg and Smoked salmon with herb dressing
Served with bread and butter 159,- small salad +40,-

Season plate - Small season inspired dishes
Creamy shellfish salad with asparagus and herbs
Chicken terrine with pickled cucumber, rhubarb, potato and crust
Roasted leg of lamb with artichokes, intent tomato and herb sauce 2
cheeses with garnish
- please let us know if there are cheeses you do not want
Rhubarb trifle with sweet cream and almond crumble
Served with bread and butter 199,- (without cheese or dessert 169,-)

Salads

Gratinated goat cheese with salad, croutons,
semidried tomatoes, olives and marinated raisins 139,-

Chicken terrine with salad, croutons, pickled cucumber,
potatoes, rhubarb and crust 139,-

Smoked salmon with salad, croutons, semidried
tomatoes, olives, potatoes and herb dressing 139,-

Cheese

Cheeses 3 pieces with garnish 78,-

Cheeses 5 pieces with garnish 125,-

- please let us know if there are cheeses you do not want

Gratinated goat cheese, crouton, marinated raisins 65,-
Camembert Frites, fried bread, rhubarb compote 65,-

Desserts

Parfait ice with Grand Marnier and chocolate 60,-

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

Dessert with variation of rhubarb as cake and sorbet 60,-

Rhubarb trifle with sweet cream and almond crumble 45,-

Supplements

Bread with butter 15,- Gluten free bread with butter 15,-

Small salad seasonal 40,-

Fries with sauce Heinz ketchup 40,-

Please let us know if you have any food allergies. We reserve the right to make changes in case of unforeseen complications.

Evening menu fra 17.00

Season Menu

Choose 3 or 4 courses
Creamy shellfish salad with asparagus and herbs **and**
Chicken terrine with pickled cucumber, rhubarb, potato and crust

Roasted leg of lamb with artichokes, intent tomato and herb sauce.
Todays potato

3 cheeses with garnish
- please let us know if there are cheeses you do not want

Variation of rhubarb as cake and sorbet

3courses 295,- 4 courses 350,-

Wine
House white- and redwine during dinner, one glass of dessert wine

For 3 courses 175,- For 4 courses 229,-

Seasonplate

Season plate - Small season inspired dishes
Creamy shellfish salad with asparagus and herbs
Chicken terrine with pickled cucumber, rhubarb, potato and crust
Roasted leg of lamb with artichokes, intent tomato and herb sauce 2
cheeses with garnish

- please let us know if there are cheeses you do not want

Rhubarb trifle with sweet cream and almond crumble

Served with bread and butter **199,- (without cheese or dessert 169,-)**

Snacks and light dishes

Salty almonds / Cracklings / Olives /
Crispy bred & Pesto / Cheese
1 snack **29,-** 2 snacks **55,-** 3 snacks **75,-** 4 snacks **90,-** 5 snacks **105,-**

Two small starters in one serving
Creamy shellfish salad with asparagus and herbs **and** Chicken terrine
with pickled cucumber, rhubarb, potato and crust **98,-**

Light dish from the sea
Creamy shellfish salad with asparagus and herbs, Marinated herring,
smiling egg and Smoked salmon with herb dressing
Served with bread and butter **159,-** small salad **+40,-**

Tarte Flambée; thin bread gratinated with sour cream,
bacon and onion – served with salad **89,-** small salad **+40,-**

Bistroretter

Traditional Danish; fried plaice, smoked salmon,
prawns, salad and herb dressing on homemade white fried bread **169,-**

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

Bistro Dish of the day please ask **149,-** small salad **+40,-**

Roasted leg of lamb with artichokes, intent tomato and
ramson sauce. A part potato gratin **195,-**

Steak Bearnaise with onion relish, fries and salad **265,-**

Today´s vegan please ask **169,-**

Salads

Gratinated goat cheese with salad, croutons,
semidried tomatoes, olives and marinated raisins **139,-**

Chicken terrine with salad, croutons, pickled cucumber,
potatoes, rhubarb and crust **139,-**

Smoked salmon with salad, croutons, semidried
tomatoes, olives, potatoes and herb dressing **139,-**

Cheese

Cheeses 3 pieces with garnish **78,-**

Cheeses 5 pieces with garnish **125,-**

- please let us know if there are cheeses you do not want

Gratinated goat cheese, crouton, marinated raisins **65,-**

Camembert Frites, fried bread, rhubarb compote **65,-**

Desserts

Parfait ice with Grand Marnier and chocolate **60,-**

Creme Brulee with hint of white chocolate and sorbet **60,-**

Dessert with variation of rhubarb as cake and sorbet **60,-**

Rhubarb trifle with sweet cream and almond crumble **45,-**

Supplements

Bread with butter **15,-** Glutenfree bread with butter **15,-**

Small salad seasonal **40,-**

Fries with sauce Heinz ketchup **40,-**

Please let us know if you have any food allergies. We reserve the right to make changes in case of unforeseen complications