

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

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

Herring
with soft boiled egg, potato, onions and herb dressing

Pepper mackerel
in tomato with summer onion and lemon mayo

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

The specified
chicken terrine with gooseberry and crispy ham

Potato
Lovage mayo and crispy chickpea

Tenderloin of pork (warm dish)
with mushrooms, bacon, onion and pickled cabbage 125,-

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

Warm dishes

Omelette 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 169,- small salad +40,-

Today's vegan please ask 149,-

Seasonal dishes

Light dish from the sea
Pepper mackerel in tomato with summer onion and lemon mayo
Marinated shrimps, smiling egg. Smoked salmon with herb dressing.
Served with bread and butter 159,- small salad +40,-

Season plate - Small season inspired dishes
Pepper mackerel in tomato with summer onion and lemon mayo
Chicken terrine with gooseberry and crispy ham
Tenderl. of pork with mushrooms, bacon, onion and pickled cabbage
2 good cheeses with proper garnish
(please let us know if there are any types of cheese that are made)
Strawberry Romanoff with tonka bean panna cotta
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, semidried tomatoes,
olives, gooseberry and crispy ham 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, gooseberry compote 65,-

Desserts

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

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

Strawberry Romanoff, tonka bean panna cotta and sorbet 60,-

Rhubarb trifle with cream and 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.

Evening menu fra 17.00

Season Menu

Choose 3 or 4 courses
Pepper mackerel in tomato with summer onion and lemon mayo

and
Chicken terrine with gooseberry and crispy ham

Tenderloin of pork with mushrooms, bacon, onion
and pickled cabbage

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

Strawberry Romanoff, tonka bean panna cotta and sorbet

3 courses 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
Pepper mackerel in tomato with summer onion and lemon mayo

Chicken terrine with gooseberry and crispy ham

Tenderl. of pork with mushrooms, bacon, onion and pickled cabbage
2 good cheeses with proper garnish

(please let us know if there are any types of cheese that are made)

Strawberry Romanoff with tonka bean panna cotta

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

Pepper mackerel in tomato with onion and lemon mayo *and* Chicken
terrine with gooseberry and crispy ham **98,-**

Light dish from the sea

Pepper mackerel in tomato with summer onion and lemon mayo
Marinated shrimps, smiling egg. 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 **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 **169,-** small salad **+40,-**

Tenderloin of pork with mushrooms, bacon, onion
and pickled cabbage **195,-**

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

Today's vegan please ask **149,-**

Salads

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

Chicken terrine with salad, croutons, pickled cucumber,
potatoes, gooseberry and crispy ham **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, gooseberry compote **65,-**

Desserts

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

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

Strawberry Romanoff, tonka bean panna cotta and sorbet **60,-**

Rhubarb trifle with cream and 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.