

DINNER

17.30 - 22.00

ENTRÉES

OYSTERS 'FINE DE CLAIRE' 3 PCS/6 PCS ... 85/160

Elderflower vinaigrette

SCALLOP ... 155

Salsify - hazelnuts - brown butter

PARSNIP SOUP ... 125

Pickled pear - truffle oil - croutons

* Vegan *

CURED GAME ... 145

Olive oil - lingonberries - crispy malt

TARTARE OF BEEF ... 125

Beetroot - horseradish - egg yolk

* As main course 175,- *

3 COURSE MENU ... 395

Parsnip soup - Braised veal breast - 'Snickers bar'

* Additional 250 for wine pairing *

SIDES ORDERS

GREEN SALAD ... 50

Danish cheese 'Gammel Knas' - croutons - caesar dressing

FRENCH FRIES ... 50

With mayo of the day

SMALL ROASTED POTATOES ... 75

Truffle oil & 'Vesterhavs' cheese

MAIN COURSES

ZANDER ... 235

Beets - brussel sprouts - sauce fumé

PEARL BARLEY RISOTTO ... 195

Tomato concassé - olives - basil

* Vegan *

CHICKEN 'HOPBALLE MØLLE' ... 195

Green cabbage - almonds - apple crudité

BRAISED VEAL BREAST ... 225

Carrot - horseradish - potato fondant

STEAK BÉARNAISE ... 325

Rib-eye from 'Grambogaard' - fries - green salad

DESSERTS

2 DANISH CHEESES ... 115

Sweet & crisp

MAZARIN ... 95

Cream cheese - carrot - mandarin

'SNICKERS BAR' ... 95

Brownie - peanuts - caramel

PETIT FOURS ... 40

Chef's favourites



Purified water ad libitum - still or sparkling - kr. 25 per person