

DINNER

17.30 - 22.00

ENTRÉES

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

Elderflower vinaigrette

COD A LA BRANDADE ... 155

Smoked potato - crispy rye bread - ramson

CAULIFLOWER SOUP ... 125

Crudité - croutons - chervil
* vegan *

LUMPFISH ROE ... 165

Brioche - dill - creme fraiche

BEEF TARTARE ... 125

Beetroot - horseradish - egg yolk
* As main course 175,- *

3 COURSE MENU ... 395

Cauliflower soup - Slow roast pork neck - Lemon tart
* 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

MAIN COURSES

POACHED LING ... 235

Tomato fumet - mussels - dill potatoes - herb salad

RISOTTO ... 195

Ramson - spinach - root chips
* vegan *

COCKEREL BALLOTINE 'HOPBALLE MØLLE' ... 195

Bacon - hazelnuts - spring cabbage - Sirius cheese

SLOW ROAST PORK NECK ... 225

Forrest berry gel - potato gratin - baked onions

STEAK BÉARNAISE ... 325

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

CHEESE & DESSERTS

"VESTERHAVS" CHEESE ... 115

Spiced bread - onion compote

LEMON TART ... 95

Verbena - meringues - sorbet

BANANA ... 95

Chocolate ice cream - hazelnuts - caramel

CHOCOLATE 3 PCS ... 40

Chefs favourites



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