

MENU

SNACKS

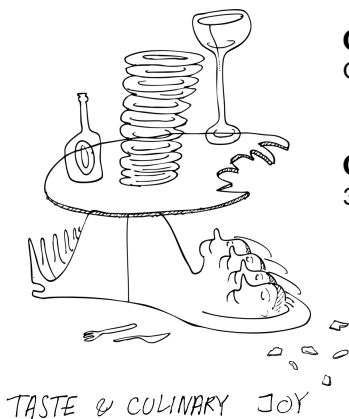
Mallard duck 45
Slices of salted and dried mallard duck with redcurrants and frisée lettuce.

Gougère 45
Choux pastry filled with Thybo cheese cream and Old Bastard ham from Trolsgaarden

Croustades 45
Two croustades filled with crème fraîche and trout roe from Vejle Ådal.
Tossed with elderflower

Oyster 55
Oyster dressed in today's garnish

Caviar 350
30g. Baerii Caviar from Antonius served with chives, crème fraîche and waffles



CHEF'S CHOICE

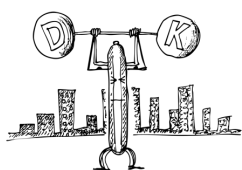
A composed menu featuring selected dishes from the kitchen, created around seasonal Danish ingredients and our interpretation of the classic French brasserie. It is all about the balance between elegance and immediacy – precise craftsmanship, generous flavors, and a relaxed atmosphere around the table. The menu changes from day to day depending on the season, available ingredients, and the kitchen's inspiration.

3 Courses 435

5 Courses 599

The entire experience 1400
3 snacks, 5-courses, cheese and petit fours
Served with champagne and the sommeliers wine pairing

A LA CARTE



Local Produce

Entré

"Escargots à la bourguignonne"

125

A Danish interpretation of the French classic. Danish whelks from the sea, gratinated with airy garlic butter, croutons, and plenty of herbs.

Scallop

175

Cured scallop with fresh peas, pea oil. Broken gel with burnt lemon, topped with fresh herbs and Baerii caviar from Antonius.

Bouillabaisse

165

Fish soup made with mussels, lobster, and the catch of the day, seasoned with Pernod and saffron. Served with grilled sourdough bread and rouille.

Crème Ninon

145

Cold green pea soup seasoned with long pepper, topped with Cremant d'Alsace and whipped cream

Main Courses

Pork steak

295

Steak of organic pork with tender vegetables, spinach, pommes pailles, sauce choron

Poisson du jour

255

Today's fish fried on a croutons. Served with fresh raspberries, confit leeks, and beurre blanc.

Poulet

225

Organic chicken from Varde Ådal. Served with king oyster mushrooms from Funga Farm, fresh carrots, and jus sauce with lovage.

Cauliflower

215

Variation of cauliflower with creamy bean puree, smoked almonds, lemon, browned butter, and truffle.

DESSERT

Cheese trolley

3 pcs. – 165

Large selection from our cheese trolley of Danish and European cheeses, served with two kinds of compote and crispbread.

+45 pr. extra piece

All cheeses on the trolley - 295

Danish strawberries

105

Strawberries with kefir cream, crystallized white chocolate, and strawberry and rosehip sorbet

Crème Brûlée

95

Made with tonka beans, served with strawberries marinated in Cointreau

Petit fours

pr. stk. 35

Today's selection of filled chocolates and homemade pastries.



60 - 90% Organic