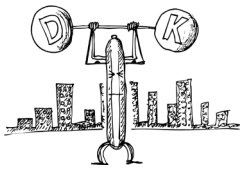
A LA CARTE



Local Produce

BUSINESS LUNCH

Two courses + a filling side **350**

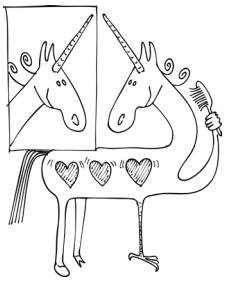
Smoked Trout with fennel salad.
Organic Duck with red pointed cabbage and duck sauce with prunes.

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.

Smoked Trout from Ådal **165**
Smoked trout ballotine with dill, fennel salad, pink peppercorn and coriander seed vinaigrette.

Venison Carpaccio **165**
Venison carpaccio, porcini mushroom mayonnaise with juniper, croutons and blackcurrants.



Main Courses

Monkfish **255**
Pan-fried monkfish, creamy pearl barley, spinach, black cabbage and shellfish sauce.

Organic Duck from Varde Ådal **275**
Pan-fried duck breast, tartlet with confit duck leg, red pointed cabbage and duck sauce with prunes.

Rösti **215**
Potato and celeriac rösti with toasted hazelnuts, dried egg yolk and truffle sauce.

DESSERT

Cheese **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*

"Rice Pudding" **115**
Light rice foam, sea buckthorn and cocoa tuile.

Parfait **95**
Chocolate parfait, pickled cherries and crystallized chocolate.

Petit fours **pr. pcs. 35**
Today's selection of filled chocolates and homemade pastries.



60 - 90% Organic