



MENU

GALLERY

SNACKS

Crispy flakes with spice dip, mini pie with porchetta and smoked almonds

NORWAY LOBSTER

Rimmed lobster, salted cucumber, lobster mayo and melon caviar

HAKE

Fried hake with savoy cabbage, roasted cashews, pomegranate, black sesame, lemon , calf reduction

SMOCKED PORK

Fried tenderloin, slow-baked tomato, lemon-avocado creme and salat

WILD

Deer and rabbit, pure of carrot, candied carrots, chanterelles sauce with cream and pom fondant

CHEESE

10 local cheese – buckthorn compote, crispbread, pickled nuts and olives

“ØLLEBRØD” NEW STYLE

Cubes of rye bread, yoghurt ice cream, “øllebrød”-flakes, tarragon-snow and malt syrup

COFFEE AND CHOCOLATES

MENU

2 courses	DKK 299
3 courses	DKK 355
4 courses	DKK 395
5 courses	DKK 435
6 courses	DKK 475
7 courses	DKK 515

Evening arrangement
all 8 dishes DKK 535

WINE MENU

2 glasses	DKK 250
3 glasses	DKK 320
4 glasses	DKK 380
5 glasses	DKK 430
6 glasses	DKK 470

We recommend choosing a wine menu we created to supports each dish on the menu.

