

## **Evening Menu**

3 course optional menu	DKK 399
Choose a starter, a main course and a dessert	
All three dishes must be ordered at the same time	
Starters	
Smoked salmon tartare	DKK 109
with crisp rye and coarse mustard cream	Brate 100
Langoustine soup with baked cod, toast melba and fresh herbs	DKK 119
Smoked duck breast	DKK 109
with fume, field salad and pomegranate	
Burratta cheese with tomatoes, crisp salad and pesto (vegetarian)	DKK 109
Main Courses	
Long-roasted beef rump with carrot pure, sauté of mushrooms, pointed cabbage and bacon. Served with pepper sauce and French fries	DKK 269
Temperate ling (molva) with sauté of savoy cabbage, nuts and cranberries. Served with beurre noisette and potatoes	DKK 269
Skallerup Wienerschnitzel with lemon, capers and peas. Served with pommes sautées and butter sauce	DKK 259
Pappardelle pasta with garlic, rosemary, greens and ricotta (vegetarian)	DKK 229
Desserts	
Cheese board with 5 various Arla Unika cheeses and sides	DKK 139
Buttermilk panna cotta with biscuit crumble and strawberry-lemon sorbet	DKK 109
Double chocolate cake with passion fruit sorbet and roasted nuts	DKK 109
Pancakes with vanilla ice cream and chocolate sauce	DKK 99
Kids Menu	
Build your own burger with a minced meat pattie, cheese, salad and greens	DKK 99
Fried fish fillet + accompaniment	DKK 89
Crispy chicken + accompaniment	DKK 89
Pasta with meat sauce	DKK 89
Accompaniments: choose between French fries, pan-fried potatoes and boiled potatoes	
Children 0-2 years of age can have a plate so they can taste the food served at the table FREE OF CHARGE.	