



## **EVENING MENU**

### **SNACKS**

Tapioka chip - kimchi mayo - cress - 65 kr.

Jamon Iberico - fig honey - Havgus - 125 kr.

Smoked trout - ricotta - malt crostini - 125 kr.

Croquette of the season - sauce parisienne - 65 kr.

### **GARDEMANAGER**

Cured beef - cranberry - "gammelknas" - 165 kr.

Trout tatar - smoked cheese - raddichio - 165 kr.

Carpaccio of beetroot - chèvre - balsamic - hazelnut - 165 kr.

### **HOT DISHES**

Mussel bisque - smoked potato puree - salami from "Rævehede" - 165 kr.

Spaghetti alle puttanesca - 165 kr.

*Spaghetti - Tomato - olives - kapers - chili - garlic - anchovies*

Teres major - potato/parsley root puré - carrot - sauce borderlaise - 185 kr.

Ribeye of Danish veal - peppercornsauce - parsley root - onion - 235 kr.

*Additional purchase pommes pont neuf - 45 kr.*

### **CHEESE**

Selected cheeses - jam - rye toast & crackers - 165 kr.

### **DESSERTS**

Gratinated coconut creme - rhubarb sorbet - kakao touiles - 125 kr.

Lemonpie - meringue - licorice - vanilla ice cream - 125 kr.

Affogato - espresso - vanilla ice cream - 75 kr.

Petit four 2 pcs - 55 kr.

