



MENU DE MAISON

SNACK

Croquette of the season – sauce parisienne

Additional purchase possible a glass of Champagne

STARTER

Saltbaked beetroot – cured beef – “gammelknas” – cranberry gastric

SECOND COURSE

Mussel bisque – smoked potato puree – salami from “Rævehede”

MAIN COURSE

Teres major – potato/parsley root puré – carrot – sauce borderlaise

DESSERT

Grated coconut creme – roobarb sorbet – kakao touiles

Additional purchase of snacks, cheese, etc. are possible.

Please ask the waiter.

600 kr. per person

1075 kr. per person incl. Wine menu

Change of dish, per dish – 45kr.

