

Menu week 43



Monday

Pan-fried witch flounder with spinach and mussel sauce, crispy rye, and herbs from the park

Dry-aged organic pork, Ingrid pea fries, root vegetables and apple bearnaise

Apple tart with rosemary and honey from the park, served with browned butter ice cream

Tuesday

Hiddenfjord salmon from our smoke house with ramsons mayo, crisp rye and salad

Hopballe Mølle chicken with pickled celeriac, butter-fried savoy cabbage, herb salad, and truffle sauce

Trifle with apple, macaroons, sherry, caramel ice cream, and vanilla foam

Wednesday

Croquette with cauliflower, browned butter, and Havgus cheese, puréed and pickled cauliflower, and salted egg yolk

Ragout of fallow deer with smashed potatoes and Danish organic vegetables and oyster mushrooms

Apple tart with rosemary and honey from the park, served with browned butter ice cream

Thursday

Hiddenfjord salmon from our smoke house with ramsons mayo, crisp rye and salad

Hopballe Mølle chicken with pickled celeriac, butter-fried savoy cabbage, herb salad, and truffle sauce

Trifle with apple, macaroons, sherry, caramel ice cream, and vanilla foam

Friday

Pan-seared white ling with spinach, beurre blanc sauce, crispy rye, and herbs from the park

Ragout of fallow deer with smashed potatoes and Danish organic vegetables and oyster mushrooms

Apple tart with rosemary and honey from the park, served with browned butter and Jerusalem artichoke ice cream

Saturday

Restaurant is fully booked

Menu is subject to change

Note: Contact staff for allergy information

2 courses	DKK	350,- per person
3 courses	DKK	475,- per person
4 courses	DKK	600,- per person
5 courses	DKK	725,- per person

See more about our vendors here



Dish of the month:

Beetroot tartare with salted blackcurrants, raspberry vinaigrette, tarragon emulsion, and smoked almonds

Cheeses:

*4 types of Danish cheeses with our baker's crunch and home pickled goods.
(Extra cheese DKK 25,-)*