

# Menu week 37



## Monday

Weever fish fillet from Thorup Strand with mussel sauce, leeks, and fennel

Grilled organic pork, pumpkin purée, pickled pumpkin, polenta, slow-roasted red onion, apple and bacon sauce

Blackberries with oat crumble, ice cream, and vanilla foam

## Tuesday

Glazed carrot with fermented garlic and a sauce of carrot, honey, and rosemary

Pan-fried line-caught haddock, Faroese scallops, cabbage, and browned butter with legume shoyu

Broken "cheesecake" à la Gl. Avernæs with Funen plums, ice cream, vanilla, and crunch

## Wednesday

Hiddenfjord salmon from the Faroe Islands, pickled asparagus, asparagus mayo, Funen cucumbers, horseradish, frisée salad

Hopballe Mølle chicken with corn à la Française, blackberries, and porcini sauce

Poached and fresh pears with ice cream and nougat sauce

## Thursday

Croquette with cauliflower, browned butter and Granost cheese, purée, pickled cauliflower, salted egg yolk, and garden cress

Grilled organic pork, pumpkin purée, pickled pumpkin, polenta, slow-roasted red onion, apple and bacon sauce

Blackberries with oat crumble, ice cream, and vanilla foam

## Friday

The restaurant is fully booked

## Saturday

The restaurant is fully booked

*Menu is subject to change*

Note: Contact staff for allergy information

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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:

*Cold gazpacho with Funen tomatoes, cucumbers, bell pepper, crisp celery, smoked almonds and herb oil*

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### Cheeses:

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