Menu – uge 12

30-60% økologi

Mandag den 18. marts 2019

Laks – Radiser – Fennikel
Salmon – Radishes – Fennel

Kalv – Kålrabi – Kål
Veal – Kohlrabi – Cabbage

Ost – Kerner – Sødt
Cheese – Seeds – Sweet

Kartoffelkage – Hvid Mousse – Havtorn
Potato cake – White mousse – Buckthorn

3 retter / 3 courses	DKK	395,- pr. person
4 retter / 4 courses	DKK	445,- pr. person

Forret / Starter	DKK	125,- pr. person
Hovedret / Main course	DKK	235,- pr. person
Ost / Cheese	DKK	88,- pr. person
Dessert /Dessert	DKK	88,- pr. person

HARALDSKÆR
SINATUR HOTEL
& KONFERENCE

Menu – uge 12

30-60% økologi

Tirsdag den 19. marts 2019

Bresaola – Urter – Mayo
Bresaola – Herbs – Mayo

Kylling – Gulerod – Selleri
Chicken – Carrot – Celery

Ost – Kerner – Sødt
Cheese – Seeds – Sweet

Citronfromage – Sprødt – Krokant
Lemon mousse – Crisp – Brittle

3 retter / 3 courses	DKK	395,- pr. person
4 retter / 4 courses	DKK	445,- pr. person

Forret / Starter	DKK	125,- pr. person
Hovedret / Main course	DKK	235,- pr. person
Ost / Cheese	DKK	88,- pr. person
Dessert /Dessert	DKK	88,- pr. person

HARALDSKÆR
SINATUR HOTEL
& KONFERENCE

Menu – uge 12

30-60% økologi

Onsdag den 20. marts 2019

Stenbiderrogn – Vafler – Rødløg
Lumpfish roe – Waffles – Red onion

Kalv – Porrer – Gulerødder
Veal – Leeks – Carrots

Ost – Kerner – Sødt
Cheese – Seeds – Sweet

Mazarin – Jordskokke iscreme – Chokolade
Mazarin – Jerusalem artichokes ice cream – Chocolate

3 retter / 3 courses	DKK	395,- pr. person
4 retter / 4 courses	DKK	445,- pr. person

Forret / Starter	DKK	125,- pr. person
Hovedret / Main course	DKK	235,- pr. person
Ost / Cheese	DKK	88,- pr. person
Dessert /Dessert	DKK	88,- pr. person

HARALDSKÆR
SINATUR HOTEL
& KONFERENCE

Menu – uge 12

30-60% økologi

Torsdag den 21. marts 2019

Aamands skinke – Glaskål – Urter
Ham – Cabbage – Herbs

Gris – Beder – Kål
Port – Beets – Cabbage

Ost – Kerner – Sødt
Cheese – Seeds – Sweet

Æble – Sprødt – Vanilje
Apple – Crisp – Vanilla

3 retter / 3 courses	DKK	395,- pr. person
4 retter / 4 courses	DKK	445,- pr. person

Forret / Starter	DKK	125,- pr. person
Hovedret / Main course	DKK	235,- pr. person
Ost / Cheese	DKK	88,- pr. person
Dessert /Dessert	DKK	88,- pr. person

HARALDSKÆR
SINATUR HOTEL
& KONFERENCE

Menu – uge 12

30-60% økologi

Fredag den 22. marts 2019

Laks – Radiser – Rygeost
Salmon – Radishes – Smoked cheese

Kylling – Pastinak – Kålrabi
Chicken – Parsnips – Kohlrabi

Ost – Kerner – Sødt
Cheese – Seeds – Sweet

Citron – Krokant – Honning
Lemon – Brittle – Honey

3 retter / 3 courses	DKK	395,- pr. person
4 retter / 4 courses	DKK	445,- pr. person

Forret / Starter	DKK	125,- pr. person
Hovedret / Main course	DKK	235,- pr. person
Ost / Cheese	DKK	88,- pr. person
Dessert /Dessert	DKK	88,- pr. person

HARALDSKÆR
SINATUR HOTEL
& KONFERENCE

Menu – uge 12

30-60% økologi

Lørdag den 23. marts 2019

Stegt torsk – Jordskokke trio – Urtesauce
Fried Cod – Trio of Jerusalem artichokes – Herb sauce

Kalv – Porrer – Grønkål
Veal – Leeks – Cabbage

Ost – Kerner – Sødt
Cheese – Seeds – Sweet

Kartoffelkage – Hvid mousse – Havtorn
Potato cake – White mousse – Buckthorn

3 retter / 3 courses	DKK	395,- pr. person
4 retter / 4 courses	DKK	445,- pr. person

Forret / Starter	DKK	125,- pr. person
Hovedret / Main course	DKK	235,- pr. person
Ost / Cheese	DKK	88,- pr. person
Dessert /Dessert	DKK	88,- pr. person

HARALDSKÆR
SINATUR HOTEL
& KONFERENCE