

Menu week 20



Monday

Organic white Helnæs asparagus with hollandaise sauce and herbs from the park
Lightly smoked Hopballe chicken, cucumber, rhubarb, South Funen asparagus, parsley and pan-fried potatoes
Rhubarb “trifle” macarons with Marsala, rhubarb compote, vanilla cream and sorbet

Tuesday

New Helnæs potatoes in beurre blanc and line-caught Faroese plaice, pointed cabbage
Brined organic pork with wild garlic, new carrots, spring onions, potato compote and horseradish sauce
Valrhona chocolate crèmeux, airy mousse, crisp biscuit, hazelnut and ice cream

Wednesday

Organic white Helnæs asparagus with hollandaise sauce, hand-peeled prawns and herbs from the park
Lightly smoked Hopballe chicken, cucumber, rhubarb, South Funen asparagus, parsley and new Helnæs potatoes
Tiramisu à la Gl. Avernæs with rhubarb from the park, crunchy almonds and sweet woodruff

Tuesday

The restaurant is closed.

Friday

Organic white Helnæs asparagus with hollandaise sauce and herbs from the park
Lightly smoked Hopballe chicken, cucumber, rhubarb, green asparagus, parsley and new Helnæs potatoes
Tiramisu à la Gl. Avernæs with rhubarb from the park, crunchy almonds and sweet woodruff

Saturday

The restaurant is fully booked.

Menu is subject to change.

Note: Contact staff for allergy information

2 courses	DKK	350,- per person
3 courses	DKK	485,- per person
4 courses	DKK	605,- per person
5 courses	DKK	725,- per person

Dish of the month:

New Funen cucumbers with pea mayonnaise, fried rye bread, radishes, and raw peas

Cheeses:

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

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pea mayonnaise, fried rye
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our baker's crunch and home
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(Extra cheese DKK 25,-)*