

# Menu week 50



## Monday

Line-caught haddock with leeks, pointed cabbage, and mussel sauce

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

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

## Tuesday

Hiddenfjord salmon from our smokehouse with herb mayo, crispy rye, frillice lettuce and house pickles

Bertel's organic pork with Chantenay carrots, Brussels sprouts, and morel sauce

Mocha cream with browned butter ice cream and hazelnut oil

## Wednesday

Stir-fried Danish squid with fennel and fish fumet

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

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

## Thursday

Hiddenfjord salmon from our smokehouse with herb mayo, crispy rye, frillice lettuce, and house pickles

Pink roasted venison with Funen oyster mushrooms, pepper sauce, crispy potato, and cabbage shoots

Mocha cream with browned butter ice cream and hazelnut oil

## Friday

Stir-fried scallops, smoked Jerusalem artichoke, crispy rye, pickled kohlrabi and garden cress

"Wellington" of organic pork, duck, and mushrooms in crispy panko, glazed carrots, and truffle sauce

Christmas tiramisu à la Gl. Avernæs

## Saturday

Flash-fried scallops, smoked Jerusalem artichoke, crispy rye, pickled kohlrabi and garden cress

"Wellington" of organic pork, duck, and mushrooms in crispy panko, glazed carrots, and truffle sauce

Christmas tiramisu à la Gl. Avernæs

*Menu is subject to change*

Note: Contact staff for allergy information

2 retter	kr.	350,- pr. person
3 retter	kr.	475,- pr. person
4 retter	kr.	600,- pr. person
5 retter	kr.	725,- pr. person



*Se mere om vores leverandører her*

### Dish of the month:

*Potato cream with crispy potato,  
truffle, gran cheese and cress*

### Cheeses:

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