

Menu week 18



Monday

New Danish cucumbers with pea mayo, fried rye bread, radishes and raw peas
Brined organic pork with wild garlic, new carrots, baby onions, potato compote, horseradish sauce
Rhubarb "trifle" – macarons with Marsala, rhubarb compote, vanilla cream, and sorbet

Tuesday

Fish from Thorup beach with spinach, kohlrabi, fried mussels, and mussel sauce
Lightly smoked Hopballe chicken with cucumber, rhubarb, pointed cabbage, parsley, and fried potatoes
Valrhona chocolate – cremeux, airy mousse, crispy biscuit, hazelnut, and ice cream

Wednesday

New Danish cucumbers with pea mayo, fried rye bread, radishes and raw peas
Brined organic pork with wild garlic, new carrots, baby onions, potato compote, horseradish sauce
Rhubarb "trifle" – macarons with Marsala, rhubarb compote, vanilla cream, and sorbet

Thursday

Plaice and scallops from the Faroe Islands with pointed cabbage, beurre blanc sauce, and herbs from the garden
Lightly smoked Hopballe chicken with cucumber, rhubarb, pointed cabbage, parsley, and fried potatoes
Valrhona chocolate – cremeux, airy mousse, crispy biscuit, hazelnut, and ice cream

Friday

Fish from Thorup beach with spinach, kohlrabi, fried mussels, and mussel sauce
Chicken from Hopballe Mølle - with roasted cauliflower, sun-dried tomatoes, cauliflower purée, pommes Anna, and truffle sauce.
Rhubarb tart with white chocolate cream, woodruff ice cream, and crunch

Saturday

Hiddenfjord salmon from our smokehouse with baby gem lettuce, coastal herbs, smoked almonds, and wild garlic mayo
Danish organic pork, stuffed morels, tomato compote, and blanquette with peas, asparagus, and fresh tomato
Our "Coupe" – panna cotta, fresh strawberries, sorbet, meringue, caramel, and Dulcey foam

Menu is subject to change

Note: Contact staff for allergy information

2 courses	kr.	350,- pr. person
3 courses	kr.	485,- pr. person
4 courses	kr.	605,- pr. person
5 courses	kr.	725,- pr. person



Se mere om vores leverandører her

Dish of the month:

Salt-baked celeriac from Funen, dried fallow deer heart, crispy celery, and sauce with porcini mushrooms.

Cheeses:

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