

Menu week 17



Monday

Fish from Thorup Beach with spinach, kohlrabi, smoked almonds, and mussel sauce

Lightly smoked Hopballe chicken with cucumber, rhubarb, pointed cabbage, parsley, and fried potatoes

Rhubarb "trifle" macaroons with Marsala, rhubarb compote, vanilla cream, and sorbet

Tuesday

New Danish cucumbers with pea mayo, fried rye bread, radishes, and fresh peas

Cured organic pork with wild garlic, new carrots, spring onions, potato compote, and horseradish sauce

Valrhona chocolate, cremeux, airy mousse, crispy biscuits, hazelnut, and ice cream

Wednesday

Our own ham, baked tomatoes, bitter greens, herb mayo, and bronze fennel

Line-caught haddock with new broccoli, cauliflower, potato croquettes, cauliflower purée, and beurre blanc sauce

Rhubarb "trifle" macaroons with Marsala, rhubarb compote, vanilla cream, and sorbet

Thursday

Plaice and scallops from the Faroe Islands, pointed cabbage, beurre blanc sauce, and herbs from the garden

Cured organic pork with wild garlic, new carrots, spring onions, potato compote, and horseradish sauce

Valrhona chocolate mousse, crystallized chocolate, berry sorbet, and crunch

Friday

Fish from Thorup Beach with spinach, kohlrabi, fried mussels, and mussel sauce

Brined organic pork with wild garlic, new carrots, baby onions, potato compote, horseradish sauce

Rhubarb "trifle" macaroons with Marsala, rhubarb compote, vanilla cream, and sorbet

Saturday

Baked ling with roasted Jerusalem artichoke cream, chips, cress, and parsley oil

Roasted breast of Hopballe chicken, confit leg in vol-au-vent, glazed carrots, and onion sauce

Vanilla crème brûlée with salted caramel, sea buckthorn gel, rum ice cream, and fresh mint

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,-)*