

Menu week 31



Monday 28.07

Our own ham, cucumber, fresh peas, pea mayonnaise, radishes, and crispy rye bread
Steamed plaice fillet from Thorup Strand, leeks, pointed cabbage, and herb hollandaise
Cold buttermilk ice cream with biscuits and chilled strawberry soup

Tuesday 29.07

Fried tomato salad, Fyn organic tomatoes, and basil from the park
Hopballe Mølle chicken with French-style corn, blackberries, and Karl Johan mushroom sauce
Rhubarb trifle with macarons, sorbet, and vanilla siphon

Wednesday 30.07

Hidden Fjord salmon from the Faroe Islands with asparagus mayo, Fyn cucumbers, fresh horseradish, and frisse salad
Ribs of Danish organic pork, new beets, braised fennel, summer truffle, and light herb sauce
Cold buttermilk ice cream with biscuits and chilled strawberry soup

Thursday 31.07

Our own ham, cucumber, fresh peas, pea mayonnaise, radishes, and crispy rye bread
Fried Kerteminde fish with chanterelles, young broccoli, spinach, and Beurre Blanc sauce
Crispy pastry, gooseberry curd, fresh berries, baked chocolate, and white chocolate ice cream with yuzu

Friday 01.08

Pan-fried scallops with grains, fresh peas, dill, and fish fumet
Fried pheasant breast with pointed cabbage, leeks and morel mushroom sauce
Cold buttermilk ice cream with biscuits and chilled strawberry soup

Saturday 02.08

The Restaurant is closed due to a private event.

Please note that changes to the menu may occur

2 courses	350 DKK/person
3 courses	475 DKK/person
4 courses	600 DKK/person
5 courses	725 DKK/person

Dish of the month

*Glazed carrot with fermented garlic
and a sauce made from carrot, honey,
and rosemary*

Cheese

*Four varieties of Danish artisanal
cheeses served with house-made
pickles and the baker's crispbread.
(Additional piece of cheese is 25 DKK)*