

Menu

Explorative

We don't judge the ingredients by their appearances, instead we let creativity make its magic.

Start the evening with 3 small snacks

Waffle- whipped crème fraiche – trout roe
Sourdough bread – black garlic mayo – Coppa
Profiterole – onion compote – shredded "havgus" cheese

DKK 145,-

Curious

Experience the seasonal, local ingredients in our menu, designed to follow the cycle of the year. Nature is fascinating – let its treasures inspire you. You'll be surprised by our unique finds and our chef's creativity. Let your senses roam free and explore the world of our kitchen. You'll find ecology, sustainability, and presence –
All flavored alongside a wonderful sea view.

Starter

Hake – dried tomatoes – elderflower mayo – crispy rye bread

Main

Stuffed chicken thigh – glazed carrots – grilled onions – wild garlic

Cheese

4 different Danish cheeses – compote – home baked crispbread

Dessert

Marinated strawberries – white tea ganache – salty crumble – strawberry sorbet

2 courses DKK 365,-

3 courses DKK 495,-

4 courses DKK 605,-

Sparkling wine

1 glass kr. 85,-

Wine menu

2 glasses DKK 275,- 3 glasses DKK 375,- 4 glasses DKK 475,-



Teglårdsvej 73, 5500
sixtus@sinatur.dk
Tlf.: 64411999

