

# Menu week 6



## Monday

Creamy Jerusalem artichoke soup with 'nduja, confit egg yolk, crispy rye bread and chives  
Hopballe Mølle chicken: confit leg in vol-au-vent, pan-fried breast, winter roots and onion sauce  
Caramelised apple tart, ice cream with honey from the park's bees and apple granita

## Tuesday

Scallops marinated in Danish shoyu, celery cream, mizuna, celery leaves, dill and horseradish  
Organic dry-aged pork with juniper, shank croquette, apple purée, pickled parsnip and kale  
Vanilla crème brûlée, salted caramel, sea buckthorn broken gel, rum ice cream and fresh mint

## Wednesday

House-cured ham with pickled kohlrabi, Jerusalem artichoke chips, bitter leaves and celery-tarragon mayonnaise  
Danish venison with Brussels sprouts, grilled leeks and truffle sauce  
Caramelised apple tart, ice cream with honey from the park's bees and apple granita

## Thursday

Scallops marinated in Danish shoyu, celery cream, mizuna, celery leaves, dill and horseradish  
Organic dry-aged pork with juniper, shank croquette, apple purée, pickled parsnip and kale  
Vanilla crème brûlée, salted caramel, sea buckthorn broken gel, rum ice cream and fresh mint

## Friday

Gravlax-style line-caught haddock, kohlrabi, winter salads, Jerusalem artichoke cream, apple and crisps  
Pheasant terrine with pearl spelt, bacon and mushrooms, celeriac, flash-fried cabbage and cranberries  
Mocha cream with coffee liqueur from Nyborg, brown butter ice cream, hazelnut oil and nut brittle

## Saturday

Gravlax-style line-caught haddock, kohlrabi, winter salads, Jerusalem artichoke cream, apple and crisps  
Pheasant terrine with pearl spelt, bacon and mushrooms, celeriac, flash-fried cabbage and cranberries  
Mocha cream with coffee liqueur from Nyborg, brown butter ice cream, hazelnut oil and nut brittle

*Menu is subject to change*

Note: Contact staff for allergy information

2 retter	kr.	350,- pr. person
3 retter	kr.	485,- pr. person
4 retter	kr.	605,- 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,- )*