Menu week 29



Monday

Seared scallops with grains, fresh peas, dill, and fish fumet Confit of Danish organic pig cheeks, new onions, carrots, and a sauce with fresh horseradish Buttermilk dessert with vanilla biscuits and cold strawberry soup.

Tuesday

Fried tomato salad with Fyn organic tomatoes and park basil Hopballe Mølle chicken with corn à la Française, blackberries, and king bolete mushroom sauce Crispy shortcrust pastry, gooseberry curd, fresh berries, baked chocolate, and white chocolate ice cream with yuzu

Wednesday

Lightly smoked line-caught halibut, ramson mayo, salads, roasted tomato, smoked almonds Danish organic pig, new beets, braised fennel, summer truffle, and light herb sauce Buttermilk dessert with vanilla biscuits and cold strawberry soup

Thursday

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

Friday

Seared scallops with grains, fresh peas, dill, and fish fumet

Hopballe Mølle chicken with corn à la Française, blackberries, and king bolete mushroom sauce Buttermilk dessert with vanilla biscuits and cold strawberry soup

Saturday

Hot-smoked Hiddenfjord salmon from our own smokehouse, radishes, cucumber, chives, and herb mayo Smoked Danish organic pig back, salt-baked beetroot, warm salad with cauliflower and hazelnuts, and truffle sauce

Our "Coupe" with lemon mousse, white chocolate brownie, fresh raspberries, macaron, and soft meringue

Please note that changes to the menu may occur

2 courses350 DKK/person3 courses475 DKK/person4 courses600 DKK/person5 courses725 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 cheese piece is 25 DKK)