

Menu week 13



Monday

Skin-fried sander with cabbage, radishes and sauce beurre blanc

Chicken from Hopballe Mølle – confit leg in vol-au-vent, roasted breast, winter roots and onion sauce

Caramelized apple tart, ice cream with honey from the park's bees and apple granita

Tuesday

Danish squid with fish fumet, fennel and leeks

Terrine of Funen pheasant with roasted chestnuts, cabbage, pommes croquettes and truffle sauce

Roasted Jerusalem artichoke ice cream with compote-pickled Jerusalem artichokes and oat crumble with lemon thyme

Wednesday

Beet root tartare with an herb emulsion, raspberry vinaigrette, salted blackcurrants and herbs

Chicken from Hopballe Mølle – confit leg in vol-au-vent, roasted breast, winter roots and onion sauce

Caramelized apple tart, ice cream with honey from the park's bees and apple granita

Thursday

Fried Brussels sprouts with honey, sauce with Gammel Knas cheese, salted almonds and herbs

Funen fallow deer with beetroot, cabbage and sauce with beetroot, red currants and pepper

Roasted Jerusalem artichoke ice cream with compote-pickled Jerusalem artichokes and oat crumble with lemon thyme

Friday

Creamy Jerusalem artichoke soup with nduja, confit egg yolk, crispy rye and chives

Terrine of Funen pheasant with roasted chestnuts, cabbage, pommes croquettes and truffle sauce

Caramelized apple tart, ice cream with honey from the park's bees and apple granita

Saturday

Funen fallow deer carpaccio with pepper mayo, roasted almonds, kohlrabi and herbs

Common dab from Thorop Strand, fried mussels, onions, butter steamed leak and mussel sauce

Roasted Jerusalem artichoke ice cream with juice-pickled Jerusalem artichokes and oat crumble with lemon thyme

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,-)*