

Menu week 42 Apple themed



Monday

Pan-fried witch flounder with spinach and beurre blanc sauce, crispy rye, and herbs from the park
Dry-aged organic pork, pumpkin purée, pickled pumpkin, polenta, red onion, and an apple-bacon sauce
Apple tart with rosemary and honey from the park, served with browned butter ice cream

Tuesday

Flash-seared Danish squid with turbot bisque, fennel, and wild garlic oil
Hopballe Mølle chicken with pickled celeriac, butter-fried savoy cabbage, herb salad, and truffle sauce
Trifle with apple, macaroons, sherry, caramel ice cream, and vanilla foam

Wednesday

Croquette with cauliflower, browned butter, and Havgus cheese, puréed and pickled cauliflower, and salted egg yolk
Ragout of fallow deer with smashed potatoes and Danish organic vegetables
Apple tart with rosemary and honey from the park, served with browned butter ice cream

Thursday

Glazed carrot with fermented garlic and a sauce of carrot, honey, and rosemary
Pan-seared line-caught haddock and Faroese scallops, mussel sauce, and cabbage from Funen
Trifle with apple, macaroons, sherry, caramel ice cream, and vanilla foam

Friday

Pan-seared witch flounder with spinach, beurre blanc sauce, crispy rye, and herbs from the park
Hopballe Mølle chicken with pickled celeriac, butter-fried savoy cabbage, herb salad, and truffle sauce
Apple tart with rosemary and honey from the park, served with browned butter and Jerusalem artichoke ice cream

Saturday

Restaurant is fully booked

Menu is subject to change

Note: Contact staff for allergy information

2 courses	DKK	350,- per person
3 courses	DKK	475,- per person
4 courses	DKK	600,- per person
5 courses	DKK	725,- per person

See more about our vendors here



Dish of the month:

Beetroot tartare with salted blackcurrants, raspberry vinaigrette, tarragon emulsion, and smoked almonds

Cheeses:

*4 types of Danish cheeses with our baker's crunch and home pickled goods.
(Extra cheese DKK 25,-)*