

Menu week 5



Monday

Creamy Jerusalem artichoke soup with 'nduja, 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 granité

Tuesday

Scallops marinated I Danish Shoyu, celeriac cream, mizuna, celery, dill and horse radish

Organic Danish pork tenderloin with juniper, shank croquette, apple purée, pickled parsnip and kale

Vanilla crème brûlée, salted caramel, broken sea buckthorn gel, rum ice cream and fresh mint

Wednesday

Creamy Jerusalem artichoke soup with 'nduja, 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

Thursday

Scallops marinated I Danish Shoyu, celeriac cream, mizuna, celery, dill and horse radish

Organic Danish pork tenderloin with juniper, shank croquette, apple purée, pickled parsnip and kale

Vanilla crème brûlée, salted caramel, broken sea buckthorn gel, rum ice cream and fresh mint

Friday

Our own cured ham with pickled kohlrabi, Jerusalem artichoke chips, bitter leaves and celery-tarragon mayonnaise

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

Saturday

Pan-fried halibut with mussel sauce, fennel and leeks

Organic Danish pork a la wellington with duck and mushrooms, kale and sauce bigarde

Vanilla crème brûlée, salted caramel, broken sea buckthorn gel, rum ice cream and fresh mint

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,-)*