

Menu week 49



Monday

Restaurant Closed

Tuesday

Turbot bisque with Spinach, fried scallops, tomatoes and fennel

Hopballe Mølle chicken with pickled celeriac, butter-fried savoy cabbage, herb salad, truffle sauce

Trifle with apple, macaroons, sherry, ice cream and vanilla foam

Wednesday

Flash-fried Danish squid with fennel and fish fumet

Ragout of venison with oyster mushrooms, potato compote and greens from Bjørnø

Trifle with apple, macaroons, sherry, ice cream and vanilla foam

Thursday

Hiddenfjord salmon from our smokehouse with ramson mayo, crispy rye, frillice lettuce and homemade pickles

Hopballe Mølle chicken with pickled celeriac, butter-fried savoy cabbage, herb salad, truffle sauce

Mocha cream with browned-butter ice cream and hazelnut oil

Friday

Stir-fried scallops, smoked Jerusalem artichoke, crispy rye, pickled kohlrabi and garden cress

“Wellington” of organic pork, duck and mushrooms in crispy panko, glazed carrots and truffle sauce

Christmas Tiramisu à la Gl. Avernæs

Saturday

Stir-fried scallops, smoked Jerusalem artichoke, crispy rye, pickled kohlrabi and garden cress

“Wellington” of organic pork, duck and mushrooms in crispy panko, glazed carrots and truffle sauce

Christmas Tiramisu à la Gl. Avernæs

Menu is subject to change

Note: Contact staff for allergy information

2 retter	kr.	350,- pr. person
3 retter	kr.	475,- pr. person
4 retter	kr.	600,- 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,-)*