

Menu week 12



Monday

Our own cured ham with pickled asparagus from Helnæs, crisp and fresh
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

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

Cured line-caught haddock, bitter salads, pickled gooseberries, crispy rye and lemon mayonnaise
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

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

Skin-fried red gurnard from Thorup Strand with shrimp bisque, cabbage and leeks
Funen fallow deer with beetroot, Brussels sprouts and sauce with beetroot, red currants and pepper
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,-)*