

Menu week 36



Monday

Croquette with cauliflower, browned butter and brown cheese, pickled cauliflower, and cauliflower purée
Grilled organic pork, pumpkin purée, pickled pumpkin, slow-roasted red onion, sauce with apple and bacon
Blackberries with oat crumble, ice cream, and vanilla foam

Tuesday

Glazed carrot with fermented garlic and sauce made from carrot, honey, and rosemary
Hopballe Mølle chicken with corn à la Française, blackberries, and porcini (Karl Johan) mushroom sauce
Broken "cheesecake" à la Gl. Avernæs with Funen plums, ice cream, vanilla, and crunch

Wednesday

Hiddenfjord salmon from the Faroe Islands with asparagus mayo, cucumbers from Funen, fresh horseradish, and frisée salad
Fried hake with leeks, romaine lettuce, pickled green tomatoes, and mussel sauce
Blackberries with oat crumble, ice cream, and vanilla foam

Thursday

Avernæs ham with fried organic tomatoes from Funen, basil, and Rosa Mundo fresh cheese
Stuffed tenderloin of Danish organic pork, polenta, oyster mushrooms, pickled cauliflower, and sauce with apple and thyme
Poached and fresh pears from the park with sorbet and nougat sauce

Friday

The restaurant is fully booked

Saturday

The 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:

Cold gazpacho with Funen tomatoes, cucumbers, bell pepper, crisp celery, smoked almonds and herb oil

Cheeses:

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