



MENU FROKOST

LUNCH

11.30-15.00

SMØRREBRØD – TOPPED RYE BREAD

Ny Hattenæs Klassiker



FRITERET FISKEFILET 145,-

Remoulade, citron, rugbrød

Fried fish fillet, danish tartar sauce, lemon, rye bread

FRITERET FISKEFILET MED REJESALAT 175,-

Rejesalat, dild, rugbrød

Shrimp salad, dill, rye bread

NY HATTENÆS REJEMAD 175,-

Asparges, mayonnaise, citron, franskbrød

Shrimps, semi dried tomato, safran mayonnaise, lemon, white bread

ROASTBEEF AF OKSEFILET FRA GULDRUMMET 155,-

Remoulade, friteret løg og friskhøvlet peberrod, rugbrød

Roastbeef, danish tartar sauce, fried onion, horseradish, rye bread

STJERNESKUD 295,-

Friteret fiskefilet, torsk, stegt jomfruhummer, asparges, sauce choron, franskbrød

Fried fish fillet, cod, grilled langoustine, cold smoked salmon, sauce choron, white bread



Smørrebrød / Topped rye bread

SMØRREBRØD – TOPPED RYE BREAD

Ny Hattenæs Sæson



NY HATTENÆS KARRYSILD 145,-

Grillet foråsløg, grillet peberfrugt, karrymayonnaise, syltet rødløg, rugbrød

Grilled spring onions, grilled bell pepper, curry mayonnaise, pickled red onions, rye bread

KARTOFFELMAD 155,-

Ramsløgmayonnaise, friterede løg, syltet rødløg, rugbrød

Ramsons mayonnaise, fried onions, pickled red onions, rye bread

HVIDE ASPARGES & MORKLER 175,-

Stegte hvide asparges, farserede morkler, mørkel skum, rugbrød

Pan fried white asparagus, stuffed morel mushrooms, morel foam, rye bread

CONFITEREDE KYLLINGELÅR 165,-

Confiterede udbenet kyllingelår, rabarber, forårsgrønt, asparges skum, rugbrød

Confit chicken thighs, rhubarb, spring greens, asparagus foam, rye bread

BRAISERET SVINEKÆBE 155,-

Stikkelsbærkompot, cornichon, tyttebær, karse, rugbrød

Pork cheeks, gooseberry compote, pickles, lingonberry, cress, rye bread



Frokost retter / Lunch dishes

FROKOST RETTER – LUNCH DISH

À la carte



IO G GOLD KAVIAR 255,-

Creme fraiche, skalotteløg, blinis
10g gold caviar, sour cream, onion, blinis

HUMMERBISQUE 175,-

Bagt fisk, stegt fisk, toast melba, safranaioli
Lobster bisque, baked fish, fried fish, toast melba, safran aioli

RØDVINSBRAISEREDE LAMMESKANK 275,-

Pommes puré, lammesky, gremolata
Pommes puree, lamb jus, gremolata

PEBERBØF AF BAVETTE 250,-

Peber sauce, nye løg, ærter, stegte kartofler
Pepper sauce, baby onions, peas, pan-fried potatoes

FROKOSTBORD 465,-

Vi tilbyder vores frokostbord, som er et udsnit af forskellige anretninger fra køkkenet,
der passer til en større frokost.

Frokostbordet serveres i 4 serveringer og skal bestilles af hele bordet.

*We offer our lunch table, which is a selection of various dishes from the kitchen,
that is suitable for a larger lunch.*

The lunch table is served in 4 servings, and must be ordered by the entire table.



Kage / Cake

KAGE/SØDT – CAKE/SWEETS

À la carte



CITRUS FRUGTEN 85,-

Citronmåne, hvid chokolade, confiteret citron

Danish lemon moon cake, white chocolate, candied lemon

RABARBER KAGE 85,-

Frisk ostecreme, rabarber, vanilje

Fresh cream cheese, rhubarb, vanilla

ÅRETS KAGE JUBILÆUMS UDGAVE 95,-

Passionsmousse, kokosskum, banancurd, knas

Passion fruit mousse, coconut foam, banana curd, crunch

KONДИТОRENS SØDE INDSLAG 75,-

3 små bagværk

The pastry chefs 3 sweets

OST 135,-

Udvalg af Europæiske oste, knækbrød, kompot

Selected cheese from Europe, crispbread, compote



Børn / Kids

BØRN – KIDS

À la carte, op til 12 år



2 – RETTERS BØRNEMENU

2 course kids menu

FISKEFILET

Pommes frites, remoulade

Fish fillet, pommes frites, danish tartar sauce

ELLER

OR

NUGGETS

Pommes frites, ketchup

Nuggets, pommes frites, ketchup

DESSERT

Is sandwich (chokolade, vanilje, bær)

Ice cream sandwich, (chocolate, vanilla, berry)

195,-