



# 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 GULDGRUMMET 155,-**

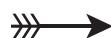
Remoulade, friteret løg og friskhøvlet peberrod, rugbrød

*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, morkel 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*



### 10 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, kokoskum, banancurd, knas

*Passion fruit mousse, coconut foam, banana curd, crunch*

### **KONDITORENS SØDE INDSLAD 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,-**