



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 REJER 175,-

Mayonnaise, citron, rugbrød

Fried fish fillet, shrimps, mayonnaise, lemon, rye bread

NY HATTENÆS REJEMAD 175,-

Semi dried tomat, safranmayonnaise, citron, franskbrød

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

ROASTBEEF AF OKSEFILET FRA GULDRUMMET 145,-

Remoulade, friteret løg og friskhøvlet peberrod, rugbrød

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

STJERNESKUD 295,-

Friteret fiskefilet, torsk, stegt jomfruhummer, koldrøget laks, 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 Hattencæs Sæson



KARAMELLISEREDE JORDSKOKKER 145,-

Valnøddecreme, Havgus ost, jordskokkechips, rugbrød

Caramelized Jerusalem artichoke & chips, walnut cream, Havgus cheese, rye bread

GRILLET SILD 135,-

Pebermayonnaise, bagte beder, rødbedecreme, rugbrød

Grilled herring, pepper mayonnaise, baked beets, beetroot cream, rye bread

BRAISERET SVINEKÆBE 145,-

Stikkelsbærkompot, cornichon, tyttebær, karse, rugbrød

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

SPRØDSTEGT FRANSK LABEL ROUGE KYLLING 155,-

BBQ, syltet butternut, græskarcreme, tomatsalsa, rugbrød

Crispy chicken, BBQ, pickled butternut, pumpkin cream, tomato salsa, rye bread



FROKOST RETTER – LUNCH DISH

À la carte



10 G GOLD KAVIAR 245,-

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

STEGT BOUF ONGLET 225,-

Stegte kartofler, bløde løg, grønkål, rødvinssauce
Fried bouf onglet, fried potatoes, caramelized onion, kale, redwine sauce

HUMMERBISQUE 175,-

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

VINTERSALAT 175,-

Sprødstegt vagtellår, tørret andebryst, mandarinvinaigrette, valnødder, bagte beder
Winter salad, quail thigh, dried duck breast, mandarin vinaigrette, walnut, baked beets

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

KARTOFFELKAGE 75,-

Vaniljecreme, hindbærmarmelade, marcipan
Vanilla cream, raspberry jam, marzipan

ÅRETS KAGE JUBILÆUMS UDGAVE 95,-

Passionsmousse, kokosskum, banancurd, knas
Passion fruit mousse, coconut foam, banana curd, crunch

KONDI TORENS SØDE INDSL AG 65,-

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,-