



MENU AFTEN

DINNER

18.00-21.00

SÆSONMENU VOL. 1



DEN LILLE MENU

Surdejsboller & gammeldags kværnet smør med Læsø salt
Sourdough buns & traditional churned butter with Læsø sea salt

Gratineret kammusling
Safran, vafler, Havgus ost, saltet citroncreme
Gratinated scallops, saffron, waffles, Havgus cheese, salted lemon cream

Wellington
Oksemørbrad, maderiasauce, pommes fondant, pommes duchesse, trøffelglace
Beef tenderloin, maderia sauce, pommes fondant, pommes duchesse, truffel glace

3 slags ost tilkøb 95,-
Parmesan knækbrød & blommechutney
Add 3 cheeses for 95,-
Parmesan crispbread & plum chutney

Efterårs te
Misokaramel, gule blommer, Earl Grey
Miso caramel, yellow plums, Earl Grey

DEN LILLE UDGAVE 495,-

The small version

DEN LILLE VINMENU 375,-

Sammensat af vores sommelier
The small winemenu paired by our sommelier



Den store menu / The large menu

SÆSONMENU VOL. 2



DEN STORE MENU

Surdejsboller & gammeldags kværnet smør med Læsø salt
Sourdough buns & traditional churned butter with Læsø sea salt

Gratineret kammusling
Safran, vafler, Havgus ost, saltet citroncreme
Gratinated scallops, saffron, waffles, Havgus cheese, salted lemon cream

Dansk sortehummer
Pasta riso, gulerod, Hong Kong Crab sauce
Pasta riso, carrot, Hong Kong Crab sauce

Grillet Havtaske
Hyldeblomstsauce, rogn, purløg, sprød kartoffel
Grilled Monkfish, elderflower sauce, roe, chives, crispy potato

Wellington
Oksemørbrad, maderiasauce
Beef tenderloin, maderia sauce

3 slags ost tilkøb 95,-
Parmesan knækbrød & blommechutney
*Add 3 cheeses for 95,-
Parmesan crispbread & plum chutney*

Efterårs te
Misokaramel, gule blommer, Earl Grey
Miso caramel, yellow plums, Earl Grey

DEN STORE MENU 695,-

The large menu

DEN STORE VINMENU 625,-

Sammensat af vores sommelier wine
The large winemenu paired by our sommelier



Forretter / Starters

FORRETTER – STARTERS

À la carte



DANSKE ØSTERS, 3 STK. 145,-

Citron, vinaigrette

Danish oysters with lemon, vinaigrette

10 G GOLD CAVIAR 275,-

Creme fraiche, skalotteløg, blinis

10 g gold caviar with blinis, red onion, sour creme

FRANSK LØGSUPPE 175,-

Gratineret ostebrød, timiansolie

French onion soup, gratinated cheese bread, thyme oil

GRATINERET KAMMUSLING 165,-

Safran, vafler, Havgus ost, saltet citroncreme

Gratinated scallops, saffron, waffles, Havgus cheese, salted lemon cream

DANSK SORTEHUMMER 225,-

Pasta riso, gulerod, Hong Kong crab sauce

Danish lobster, pasta riso, carrot, Hong Kong crab sauce



Hovedretter / Main dishes

HOVEDRETTER – MAIN DISHES

À la carte



HELSTEGT FLADFISK 325,-

Hyldeblomst buerre blanc, fennikel, finger lime, ørredrogn, lögrom
Elderflower buerre blanc sauce, fennel, finger lime, trout roe, lögrom

TOURNEDO AF OKSEMØRBRAD 435,-

Stegte brisler, karameliseret løg, pommes frites, mayonnasie, maderiasauce
Sweet bread, caramelized onion, fries, mayonnaise, maderia sauce

PITHIVIER 325,-

Krondyrfilet, foie gras, pommes fondant, pommes duchesse, pebersauce
Venison fillet, foie gras, pommes fondant, pommes duchesse, pebber sauce



Dessert / Dessert

DESSERT – DESSERT

À la carte



EFTERÅRS TE 135,-

Misokaramel, gule blommer, Earl Grey

Miso caramel, yellow plums, Earl Grey

NORDSKOVENS GODE RÅD 135,-

Lynghonningparfait, brombærsorbet, goderåd, syltede nobilis, blåbær

Heather honey parfait, blackberry sorbet, crispy waffle pickled noble fir, blueberries

OST 145,-

Udvalg af Europæiske oste, knækbrød, kompot

Selected cheeses 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

Hjemmelavet belgisk vaffel, vaniljeis, friske bær

Homemade Belgian waffle, vanilla ice cream, fresh berries

195,-